

## LISTAS DE NORMAS ISO PUBLICADAS Y EN ESTUDIO DEL COMITÉ Y SUBCOMITÉS TC34 DE PRODUCTOS ALIMENTARIOS

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## SUBCOMITÉS ISO

<b>TC34</b>	<b>Productos alimentarios</b>	<b>Comité</b>
ISO/TC 34/SC 2	Semillas y frutos oleaginosos y harinas de semillas oleaginosas	Subcomité
ISO/TC 34/SC 3	Frutas y verduras y sus productos derivados	Subcomité
ISO/TC 34/SC 4	Cereales y legumbres	Subcomité
ISO/TC 34/SC 5	Leche y productos lácteos	Subcomité
ISO/TC 34/SC 6	Carne, aves, pescado, huevos y sus productos	Subcomité
ISO/TC 34/SC 7	Especias, hierbas culinarias y condimentos	Subcomité
ISO/TC 34/SC 8	Té	Subcomité
ISO/TC 34/SC 9	Microbiología	Subcomité
ISO/TC 34/SC 10	Alimentos para animales	Subcomité
ISO/TC 34/SC 11	Grasas y aceites de origen animal y vegetal	Subcomité
ISO/TC 34/SC 12	Análisis sensorial	Subcomité
ISO/TC 34/SC 15	Café	Subcomité
ISO/TC 34/SC 16	Métodos horizontales para análisis de biomarcadores moleculares	Subcomité
ISO/TC 34/SC 17	Sistemas de gestión de la inocuidad alimentaria	Subcomité
ISO/TC 34/SC 18	Cacao	Subcomité
ISO/TC 34/SC 19	Productos apícolas	Subcomité
ISO/TC 34/SC 20	Pérdida y desperdicio de alimentos	Subcomité

## NORMAS ISO PUBLICADAS EN EL COMITÉ TÉCNICO TC 34 DE PRODUCTOS ALIMENTARIOS

CÓDIGO	TÍTULO	COMITÉ /SUBCOMITE
ISO 26642:2010	Food products — Determination of the glycaemic index (GI) and recommendation for food classification	ISO/TC 34
ISO 24583:2022	Quantitative nuclear magnetic resonance spectroscopy — Purity determination of organic compounds used for foods and food products — General requirements for NMR internal standard method	ISO/TC 34
ISO 23983:2025	Food products — Characteristics of fresh and dry baker's yeast	ISO/TC 34
ISO 23662:2021	Definitions and technical criteria for foods and food ingredients suitable for vegetarians or vegans and for labelling and claims	ISO/TC 34
ISO 23443:2020	Infant formula and adult nutritionals — Determination of $\beta$ -carotene, lycopene and lutein by reversed-phase ultra-high performance liquid chromatography (RP-UHPLC)	ISO/TC 34
ISO 23305:2020	Fortified milk powders, infant formula and adult nutritionals — Determination of total biotin by liquid chromatography coupled with immunoaffinity column clean-up extraction	ISO/TC 34
ISO 22006:2009	Quality management systems — Guidelines for the application of ISO 9001:2008 to crop production	ISO/TC 34
ISO 21570:2005 /Cor 1:2006	Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Quantitative nucleic acid based methods — Technical Corrigendum 1	ISO/TC 34
ISO 21470:2020	Infant formula and adult nutritionals — Simultaneous determination of total vitamins B — Enzymatic digestion and LC-MS/MS	ISO/TC 34
ISO 21468:2020	Infant formula and adult nutritionals — Determination of free and total choline and free and total carnitine — Liquid chromatography tandem mass spectrometry (HPLC-MS/MS)	ISO/TC 34
ISO 21446:2019	Infant formula and adult nutritionals — Determination of trans and total (cis + trans) vitamin K1 content — Normal phase HPLC	ISO/TC 34
ISO 20639:2015	Infant formula and adult nutritionals — Determination of pantothenic acid by ultra high performance liquid chromatography and tandem mass spectrometry method (UHPLC-MS/MS)	ISO/TC 34
ISO 20638:2015	Infant formula — Determination of nucleotides by liquid chromatography	ISO/TC 34
ISO 20637:2015	Infant formula and adult nutritionals — Determination of myo-inositol by liquid chromatography and pulsed amperometry	ISO/TC 34

<b>ISO 20636:2018</b>	Infant formula and adult nutritionals — Determination of vitamin D by liquid chromatography-mass spectrometry	ISO/TC 34
<b>ISO 20635:2018</b>	Infant formula and adult nutritionals — Determination of vitamin C by (ultra) high performance liquid chromatography with ultraviolet detection ((U)HPLC-UV)	ISO/TC 34
<b>ISO 20634:2015</b>	Infant formula and adult nutritionals — Determination of vitamin B12 by reversed phase high performance liquid chromatography (RP-HPLC)	ISO/TC 34
<b>ISO 20633:2015</b>	Infant formula and adult nutritionals — Determination of vitamin E and vitamin A by normal phase high performance liquid chromatography	ISO/TC 34
<b>ISO 20631:2024</b>	Infant formula and adult nutritionals — Determination of total folate content by trienzyme extraction and ultra high performance liquid chromatography tandem mass spectrometry (UHPLC-MS/MS)	ISO/TC 34
<b>ISO 18787:2017</b>	Foodstuffs — Determination of water activity	ISO/TC 34
<b>ISO 18716:2024</b>	Professional farmer organization — Guidance	ISO/TC 34
<b>ISO 16634-1:2008</b>	Food products - Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content — Part 1: Oilseeds and animal feeding stuffs	ISO/TC 34
<b>ISO 16050:2003</b>	Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products — High-performance liquid chromatographic method	ISO/TC 34
<b>ISO 14470:2011</b>	Food irradiation — Requirements for the development, validation and routine control of the process of irradiation using ionizing radiation for the treatment of food	ISO/TC 34
<b>ISO 8700:2025</b>	Plant-based foods and food ingredients — Definitions and technical criteria for labelling and claims	ISO/TC 34
<b>ISO 8607:2003</b>	Artificial insemination of animals — Frozen semen of breeding bulls — Enumeration of living aerobic microorganisms	ISO/TC 34
<b>ISO 8607:2003 /Amd 1:2011</b>	Artificial insemination of animals — Frozen semen of breeding bulls — Enumeration of living aerobic microorganisms — Amendment 1	ISO/TC 34
<b>ISO 7002:1986</b>	Agricultural food products — Layout for a standard method of sampling from a lot	ISO/TC 34
<b>ISO 6541:1981</b>	Agricultural food products — Determination of crude fibre content — Modified Scharrer method	ISO/TC 34
<b>ISO 5498:1981</b>	Agricultural food products — Determination of crude fibre content — General method	ISO/TC 34
<b>ISO 1871:2009</b>	Food and feed products — General guidelines for the determination of nitrogen by the Kjeldahl method	ISO/TC 34

## NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/SC 2 DE SEMILLAS Y FRUTOS OLEAGINOSOS Y HARINAS DE SEMILLAS OLEAGINOSAS

CÓDIGO	TÍTULO	COMITÉ /SUBCOMITE
<b>ISO 22630:2015</b>	Oilseed meals — Determination of oil content — Rapid extraction method	ISO/TC 34/SC 2
<b>ISO 21294:2017</b>	Oilseeds — Manual or automatic discontinuous sampling	ISO/TC 34/SC 2
<b>ISO 17059:2019</b>	Oilseeds — Extraction of oil and preparation of methyl esters of triglyceride fatty acids for analysis by gas chromatography (rapid method)	ISO/TC 34/SC 2
<b>ISO 14244:2014</b>	Oilseed meals — Determination of soluble proteins in potassium hydroxide solution	ISO/TC 34/SC 2
<b>ISO 10632:2000</b>	Oilseed residues — Simultaneous determination of oil and water contents — Method using pulsed nuclear magnetic resonance spectroscopy	ISO/TC 34/SC 2
<b>ISO 10565:1998</b>	Oilseeds — Simultaneous determination of oil and water contents — Method using pulsed nuclear magnetic resonance spectrometry	ISO/TC 34/SC 2
<b>ISO 10519:2015</b>	Rapeseed — Determination of chlorophyll content — Spectrometric method	ISO/TC 34/SC 2
<b>ISO 10519:2015 /Amd 1:2025</b>	Rapeseed — Determination of chlorophyll content — Spectrometric method — Amendment 1: Preparation of the calibration curve to determine the k factor	ISO/TC 34/SC 2
<b>ISO 9289:1991</b>	Oilseed residues — Determination of free residual hexane	ISO/TC 34/SC 2
<b>ISO 9167:2019</b>	Rapeseed and rapeseed meals — Determination of glucosinolates content — Method using high-performance liquid chromatography	ISO/TC 34/SC 2
<b>ISO 8892:1987</b>	Oilseed residues — Determination of total residual hexane	ISO/TC 34/SC 2
<b>ISO 7700-2:2011</b>	Food products — Checking the performance of moisture meters in use — Part 2: Moisture meters for oilseeds	ISO/TC 34/SC 2
<b>ISO 5507:2002</b>	Oilseeds, vegetable oils and fats — Nomenclature	ISO/TC 34/SC 2
<b>ISO 5506:2018</b>	Soya bean products — Determination of urease activity	ISO/TC 34/SC 2
<b>ISO 5502:1992</b>	Oilseed residues — Preparation of test samples	ISO/TC 34/SC 2
<b>ISO 5500:1986</b>	Oilseed residues — Sampling	ISO/TC 34/SC 2

<b>ISO 771:2021</b>	Oilseed meals — Determination of moisture and volatile matter content	ISO/TC 34/SC 2
<b>ISO 749:1977</b>	Oilseed residues — Determination of total ash	ISO/TC 34/SC 2
<b>ISO 735:1977</b>	Oilseed residues — Determination of ash insoluble in hydrochloric acid	ISO/TC 34/SC 2
<b>ISO 734:2023</b>	Oilseed meals — Determination of oil content — Extraction method with hexane (or light petroleum)	ISO/TC 34/SC 2
<b>ISO 729:1988</b>	Oilseeds — Determination of acidity of oils	ISO/TC 34/SC 2
<b>ISO 665:2020</b>	Oilseeds — Determination of moisture and volatile matter content	ISO/TC 34/SC 2
<b>ISO 664:2008</b>	Oilseeds — Reduction of laboratory sample to test sample	ISO/TC 34/SC 2
<b>ISO 659:2009</b>	Oilseeds — Determination of oil content (Reference method)	ISO/TC 34/SC 2
<b>ISO 658:2002</b>	Oilseeds — Determination of content of impurities	ISO/TC 34/SC 2

## NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/SC 3 DE FRUTAS Y VERDURAS Y SUS PRODUCTOS DERIVADOS

<b>CÓDIGO</b>	<b>TÍTULO</b>	<b>COMITÉ /SUBCOMITE</b>
<b>ISO 24673:2021</b>	Concentrated date juice — Specifications and test methods	ISO/TC 34/SC 3
<b>ISO 24220:2020</b>	Pao cai (salted fermented vegetables) — Specification and test methods	ISO/TC 34/SC 3
<b>ISO 24090:2021</b>	Dried barberry — Specification and test methods	ISO/TC 34/SC 3
<b>ISO 24081:2021</b>	Ground cassava leaves (Isombe) — Specification	ISO/TC 34/SC 3
<b>ISO 23394:2006</b>	Dried oleaster — Specification and test methods	ISO/TC 34/SC 3
<b>ISO 23393:2006</b>	Pomegranate fruit — Specification and test methods	ISO/TC 34/SC 3
<b>ISO 23392:2006</b>	Fresh and quick-frozen maize and peas — Determination of alcohol-insoluble solids content	ISO/TC 34/SC 3
<b>ISO 23391:2006</b>	Dried rosehips — Specification and test methods	ISO/TC 34/SC 3
<b>ISO 22855:2008</b>	Fruit and vegetable products — Determination of benzoic acid and sorbic acid concentrations — High performance liquid chromatography method	ISO/TC 34/SC 3
<b>ISO 20984:2020</b>	Cornelian cherry — Specification and test methods	ISO/TC 34/SC 3
<b>ISO 20982:2020</b>	Priests (caper) ( <i>Capparis</i> spp.) — Specification and test methods	ISO/TC 34/SC 3
<b>ISO 20981:2020</b>	Asparagus — Specification and test methods	ISO/TC 34/SC 3

<b>ISO 20980:2020</b>	Artichokes — Specification and test methods	ISO/TC 34/SC 3
<b>ISO 17240:2004</b>	Fruit and vegetable products — Determination of tin content — Method using flame atomic absorption spectrometry	ISO/TC 34/SC 3
<b>ISO 17239:2004</b>	Fruits, vegetables and derived products — Determination of arsenic content — Method using hydride generation atomic absorption spectrometry	ISO/TC 34/SC 3
<b>ISO 9833:1993</b>	Melons — Cold storage and refrigerated transport	ISO/TC 34/SC 3
<b>ISO 9719:1995</b>	Root vegetables — Cold storage and refrigerated transport	ISO/TC 34/SC 3
<b>ISO 9526:1990</b>	Fruits, vegetables and derived products — Determination of iron content by flame atomic absorption spectrometry	ISO/TC 34/SC 3
<b>ISO 9376:1988</b>	Early potatoes — Guide to cooling and refrigerated transport	ISO/TC 34/SC 3
<b>ISO 8683:1988</b>	Lettuce — Guide to precooling and refrigerated transport	ISO/TC 34/SC 3
<b>ISO 8682:1987</b>	Apples — Storage in controlled atmospheres	ISO/TC 34/SC 3
<b>ISO 8128-1:1993</b>	Apple juice, apple juice concentrates and drinks containing apple juice — Determination of patulin content — Part 1: Method using high-performance liquid chromatography	ISO/TC 34/SC 3
<b>ISO 8128-2:1993</b>	Apple juice, apple juice concentrates and drinks containing apple juice — Determination of patulin content — Part 2: Method using thin-layer chromatography	ISO/TC 34/SC 3
<b>ISO 8024:2023</b>	Concentrated black mulberry juice — Specifications	ISO/TC 34/SC 3
<b>ISO 7952:1994</b>	Fruits, vegetables and derived products — Determination of copper content — Method using flame atomic absorption spectrometry	ISO/TC 34/SC 3
<b>ISO 7922:1985</b>	Leeks — Guide to cold storage and refrigerated transport	ISO/TC 34/SC 3
<b>ISO 7920:1984</b>	Sweet cherries and sour cherries — Guide to cold storage and refrigerated transport	ISO/TC 34/SC 3
<b>ISO 7911:1991</b>	Unshelled pine nuts — Specification	ISO/TC 34/SC 3
<b>ISO 7910:1991</b>	Dried mulberries — Specification	ISO/TC 34/SC 3
<b>ISO 7908:1991</b>	Dried sweet cherries — Specification	ISO/TC 34/SC 3
<b>ISO 7703:1995</b>	Dried peaches — Specification and test methods	ISO/TC 34/SC 3
<b>ISO 7703:1995 /Cor 1:2001</b>	Dried peaches — Specification and test methods — Technical Corrigendum 1	ISO/TC 34/SC 3
<b>ISO 7702:1995</b>	Dried pears — Specification and test methods	ISO/TC 34/SC 3

<b>ISO 7702:1995 /Cor 1:2001</b>	Dried pears — Specification and test methods — Technical Corrigendum 1	ISO/TC 34/SC 3
<b>ISO 7701:1994</b>	Dried apples — Specification and test methods	ISO/TC 34/SC 3
<b>ISO 7563:1998</b>	Fresh fruits and vegetables — Vocabulary	ISO/TC 34/SC 3
<b>ISO 7562:1990</b>	Potatoes — Guidelines for storage in artificially ventilated stores	ISO/TC 34/SC 3
<b>ISO 7561:1984</b>	Cultivated mushrooms — Guide to cold storage and refrigerated transport	ISO/TC 34/SC 3
<b>ISO 7560:1995</b>	Cucumbers — Storage and refrigerated transport	ISO/TC 34/SC 3
<b>ISO 7558:1988</b>	Guide to the prepacking of fruits and vegetables	ISO/TC 34/SC 3
<b>ISO 7466:1986</b>	Fruit and vegetable products — Determination of 5-hydroxymethylfurfural (5-HMF) content	ISO/TC 34/SC 3
<b>ISO 6949:1988</b>	Fruits and vegetables — Principles and techniques of the controlled atmosphere method of storage	ISO/TC 34/SC 3
<b>ISO 6900:2025</b>	Dried red jujubes — Specification and test methods	ISO/TC 34/SC 3
<b>ISO 6882:1981</b>	Asparagus — Guide to refrigerated transport	ISO/TC 34/SC 3
<b>ISO 6822:1984</b>	Potatoes, root vegetables and round-headed cabbages — Guide to storage in silos using forced ventilation	ISO/TC 34/SC 3
<b>ISO 6755:2001</b>	Dried sour cherries — Specification	ISO/TC 34/SC 3
<b>ISO 6665:1983</b>	Strawberries — Guide to cold storage	ISO/TC 34/SC 3
<b>ISO 6664:1983</b>	Bilberries and blueberries — Guide to cold storage	ISO/TC 34/SC 3
<b>ISO 6663:1995</b>	Garlic — Cold storage	ISO/TC 34/SC 3
<b>ISO 6662:1983</b>	Plums — Guide to cold storage	ISO/TC 34/SC 3
<b>ISO 6661:1983</b>	Fresh fruits and vegetables — Arrangement of parallelepipedic packages in land transport vehicles	ISO/TC 34/SC 3
<b>ISO 6660:1993</b>	Mangoes — Cold storage	ISO/TC 34/SC 3
<b>ISO 6659:1981</b>	Sweet pepper — Guide to refrigerated storage and transport	ISO/TC 34/SC 3
<b>ISO 6638-1:1985</b>	Fruit and vegetable products — Determination of formic acid content — Part 1: Gravimetric method	ISO/TC 34/SC 3
<b>ISO 6638-2:1984</b>	Fruit and vegetable products — Determination of formic acid content — Part 2: Routine method	ISO/TC 34/SC 3
<b>ISO 6637:1984</b>	Fruits, vegetables and derived products — Determination of mercury content — Flameless atomic absorption method	ISO/TC 34/SC 3
<b>ISO 6636-1:1986</b>	Fruits, vegetables and derived products — Determination of zinc content — Part 1: Polarographic method	ISO/TC 34/SC 3

<b>ISO 6636-2:1981</b>	Fruits, vegetables and derived products — Determination of zinc content — Part 2: Atomic absorption spectrometric method	ISO/TC 34/SC 3
<b>ISO 6636-3:1983</b>	Fruit and vegetable products — Determination of zinc content — Part 3: Dithizone spectrometric method	ISO/TC 34/SC 3
<b>ISO 6635:1984</b>	Fruits, vegetables and derived products — Determination of nitrite and nitrate content — Molecular absorption spectrometric method	ISO/TC 34/SC 3
<b>ISO 6634:1982</b>	Fruits, vegetables and derived products — Determination of arsenic content — Silver diethyldithiocarbamate spectrophotometric method	ISO/TC 34/SC 3
<b>ISO 6633:1984</b>	Fruits, vegetables and derived products — Determination of lead content — Flameless atomic absorption spectrometric method	ISO/TC 34/SC 3
<b>ISO 6632:1981</b>	Fruits, vegetables and derived products — Determination of volatile acidity	ISO/TC 34/SC 3
<b>ISO 6561-1:2005</b>	Fruits, vegetables and derived products — Determination of cadmium content — Part 1: Method using graphite furnace atomic absorption spectrometry	ISO/TC 34/SC 3
<b>ISO 6561-2:2005</b>	Fruits, vegetables and derived products — Determination of cadmium content — Part 2: Method using flame atomic absorption spectrometry	ISO/TC 34/SC 3
<b>ISO 6560:1983</b>	Fruit and vegetable products — Determination of benzoic acid content (benzoic acid contents greater than 200 mg per litre or per kilogram) — Molecular absorption spectrometric method	ISO/TC 34/SC 3
<b>ISO 6558-2:1992</b>	Fruits, vegetables and derived products — Determination of carotene content — Part 2: Routine methods	ISO/TC 34/SC 3
<b>ISO 6557-1:1986</b>	Fruits, vegetables and derived products — Determination of ascorbic acid — Part 1: Reference method	ISO/TC 34/SC 3
<b>ISO 6557-2:1984</b>	Fruits, vegetables and derived products — Determination of ascorbic acid content — Part 2: Routine methods	ISO/TC 34/SC 3
<b>ISO 6477:1988</b>	Cashew kernels — Specification	ISO/TC 34/SC 3
<b>ISO 6000:1981</b>	Round-headed cabbage — Storage in the open	ISO/TC 34/SC 3
<b>ISO 5525:1986</b>	Potatoes — Storage in the open (in clamps)	ISO/TC 34/SC 3
<b>ISO 5524:1991</b>	Tomatoes — Guide to cold storage and refrigerated transport	ISO/TC 34/SC 3
<b>ISO 5523:1981</b>	Liquid fruit and vegetable products — Determination of sulphur dioxide content (Routine method)	ISO/TC 34/SC 3
<b>ISO 5522:1981</b>	Fruits, vegetables and derived products — Determination of total sulphur dioxide content	ISO/TC 34/SC 3
<b>ISO 5521:1981</b>	Fruits, vegetables and derived products — Qualitative method for the detection of sulphur dioxide	ISO/TC 34/SC 3
<b>ISO 5520:1981</b>	Fruits, vegetables and derived products — Determination of alkalinity of total ash and of water-soluble ash	ISO/TC 34/SC 3
<b>ISO 5519:2008</b>	Fruits, vegetables and derived products — Determination of sorbic acid content	ISO/TC 34/SC 3

<b>ISO 5518:2007</b>	Fruits, vegetables and derived products — Determination of benzoic acid content — Spectrophotometric method	ISO/TC 34/SC 3
<b>ISO 5517:1978</b>	Fruits, vegetables and derived products — Determination of iron content — 1,10- Phenanthroline photometric method	ISO/TC 34/SC 3
<b>ISO 5515:1979</b>	Fruits, vegetables and derived products — Decomposition of organic matter prior to analysis — Wet method	ISO/TC 34/SC 3
<b>ISO 4186:1980</b>	Asparagus — Guide to storage	ISO/TC 34/SC 3
<b>ISO 4125:1991</b>	Dry fruits and dried fruits — Definitions and nomenclature	ISO/TC 34/SC 3
<b>ISO 3959:1977</b>	Green bananas — Ripening conditions	ISO/TC 34/SC 3
<b>ISO 3659:1977</b>	Fruits and vegetables — Ripening after cold storage	ISO/TC 34/SC 3
<b>ISO 3634:1979</b>	Vegetable products — Determination of chloride content	ISO/TC 34/SC 3
<b>ISO 3631:2019</b>	Citrus fruits — Guidelines for storage	ISO/TC 34/SC 3
<b>ISO 2826:1974</b>	Apricots — Guide to cold storage	ISO/TC 34/SC 3
<b>ISO 2448:1998</b>	Fruit and vegetable products — Determination of ethanol content	ISO/TC 34/SC 3
<b>ISO 2447:1998</b>	Fruit and vegetable products — Determination of tin content	ISO/TC 34/SC 3
<b>ISO 2295:1974</b>	Avocados — Guide for storage and transport	ISO/TC 34/SC 3
<b>ISO 2173:2003</b>	Fruit and vegetable products — Determination of soluble solids — Refractometric method	ISO/TC 34/SC 3
<b>ISO 2172:1983</b>	Fruit juice — Determination of soluble solids content — Pycnometric method	ISO/TC 34/SC 3
<b>ISO 2169:1981</b>	Fruits and vegetables — Physical conditions in cold stores — Definitions and measurement	ISO/TC 34/SC 3
<b>ISO 2168:1974</b>	Table grapes — Guide to cold storage	ISO/TC 34/SC 3
<b>ISO 2167:1991</b>	Round-headed cabbage — Guide to cold storage and refrigerated transport	ISO/TC 34/SC 3
<b>ISO 2166:1981</b>	Carrots — Guide to storage	ISO/TC 34/SC 3
<b>ISO 2165:1974</b>	Ware potatoes — Guide to storage	ISO/TC 34/SC 3
<b>ISO 1991-1:1982</b>	Vegetables — Nomenclature — First list	ISO/TC 34/SC 3
<b>ISO 1990-1:1982</b>	Fruits — Nomenclature — First list	ISO/TC 34/SC 3
<b>ISO 1956-1:1982</b>	Fruits and vegetables — Morphological and structural terminology	ISO/TC 34/SC 3
<b>ISO 1956-2:1989</b>	Fruits and vegetables — Morphological and structural terminology	ISO/TC 34/SC 3
<b>ISO 1955:1982</b>	Citrus fruits and derived products — Determination of essential oils content (Reference method)	ISO/TC 34/SC 3
<b>ISO 1842:1991</b>	Fruit and vegetable products — Determination of pH	ISO/TC 34/SC 3

<b>ISO 1673:1991</b>	Onions — Guide to storage	ISO/TC 34/SC 3
<b>ISO 1212:1995</b>	Apples — Cold storage	ISO/TC 34/SC 3
<b>ISO 1134:1993</b>	Pears — Cold storage	ISO/TC 34/SC 3
<b>ISO 1026:1982</b>	Fruit and vegetable products — Determination of dry matter content by drying under reduced pressure and of water content by azeotropic distillation	ISO/TC 34/SC 3
<b>ISO 949:1987</b>	Cauliflowers — Guide to cold storage and refrigerated transport	ISO/TC 34/SC 3
<b>ISO 931:1980</b>	Green bananas — Guide to storage and transport	ISO/TC 34/SC 3
<b>ISO 874:1980</b>	Fresh fruits and vegetables — Sampling	ISO/TC 34/SC 3
<b>ISO 873:1980</b>	Peaches — Guide to cold storage	ISO/TC 34/SC 3
<b>ISO 763:2003</b>	Fruit and vegetable products — Determination of ash insoluble in hydrochloric acid	ISO/TC 34/SC 3
<b>ISO 762:2003</b>	Fruit and vegetable products — Determination of mineral impurities content	ISO/TC 34/SC 3
<b>ISO 751:1998</b>	Fruit and vegetable products — Determination of water-insoluble solids	ISO/TC 34/SC 3
<b>ISO 750:1998</b>	Fruit and vegetable products — Determination of titratable acidity	ISO/TC 34/SC 3

## NORMAS ISO PUBLICADAS EN EL subcomité técnico ISO/TC 34/SC 3 DE CEREALES Y LEGUMBRES

<b>CÓDIGO</b>	<b>TÍTULO</b>	<b>COMITÉ /SUBCOMITE</b>
<b>ISO 27971:2023</b>	Cereals and cereal products — Common wheat ( <i>Triticum aestivum</i> L.) — Determination of Alveograph properties of dough at constant hydration from commercial or test flours and test milling methodology	ISO/TC 34/SC 4
<b>ISO 24557:2024</b>	Pulses — Determination of moisture content — Air-oven method	ISO/TC 34/SC 4
<b>ISO 24333:2009</b>	Cereals and cereal products — Sampling	ISO/TC 34/SC 4
<b>ISO 23719:2025</b>	Cereals and cereal products — Determination of 17 mycotoxins by ultra-high-performance liquid chromatography and tandem mass spectrometry method (UHPLC-MS/MS)	ISO/TC 34/SC 4
<b>ISO 23637:2021</b>	Cereals — Determination of cadmium content by graphite furnace atomic absorption spectrometry with diluted nitric acid extraction	ISO/TC 34/SC 4

<b>ISO 21415-1:2006</b>	Wheat and wheat flour — Gluten content — Part 1: Determination of wet gluten by a manual method	ISO/TC 34/SC 4
<b>ISO 21415-2:2015</b>	Wheat and wheat flour — Gluten content — Part 2: Determination of wet gluten and gluten index by mechanical means	ISO/TC 34/SC 4
<b>ISO 21415-3:2006</b>	Wheat and wheat flour — Gluten content — Part 3: Determination of dry gluten from wet gluten by an oven drying method	ISO/TC 34/SC 4
<b>ISO 21415-4:2006</b>	Wheat and wheat flour — Gluten content — Part 4: Determination of dry gluten from wet gluten by a rapid drying method	ISO/TC 34/SC 4
<b>ISO 20483:2013</b>	Cereals and pulses — Determination of the nitrogen content and calculation of the crude protein content — Kjeldahl method	ISO/TC 34/SC 4
<b>ISO 19942:2018</b>	Maize ( <i>Zea mays</i> L.) — Specification	ISO/TC 34/SC 4
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<b>ISO 17718:2013</b>	Wholemeal and flour from wheat ( <i>Triticum aestivum</i> L.) — Determination of rheological behaviour as a function of mixing and temperature increase	ISO/TC 34/SC 4
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<b>ISO 16634-2:2016</b>	Food products — Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content — Part 2: Cereals, pulses and milled cereal products	ISO/TC 34/SC 4
<b>ISO 16624:2020</b>	Wheat flour and durum wheat semolina — Determination of colour by diffuse reflectance colorimetry	ISO/TC 34/SC 4
<b>ISO 16002:2004</b>	Stored cereal grains and pulses — Guidance on the detection of infestation by live invertebrates by trapping	ISO/TC 34/SC 4
<b>ISO 15793:2000</b>	Durum wheat semolinas — Determination of the undersize fraction	ISO/TC 34/SC 4
<b>ISO 15141:2018</b>	Cereals and cereal products — Determination of ochratoxin A — High performance liquid chromatographic method with immunoaffinity column cleanup and fluorescence detection	ISO/TC 34/SC 4
<b>ISO 14864:1998</b>	Rice — Evaluation of gelatinization time of kernels during cooking	ISO/TC 34/SC 4
<b>ISO 11747:2012</b>	Rice — Determination of rice kernel resistance to extrusion after cooking	ISO/TC 34/SC 4
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<b>ISO 11746:2020</b>	Rice — Determination of biometric characteristics of kernels	ISO/TC 34/SC 4

<b>ISO 11085:2015</b>	Cereals, cereals-based products and animal feeding stuffs — Determination of crude fat and total fat content by the Randall extraction method	ISO/TC 34/SC 4
<b>ISO 11052:1994</b>	Durum wheat flour and semolina — Determination of yellow pigment content	ISO/TC 34/SC 4
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<b>ISO 11050:2020</b>	Wheat flour and durum wheat semolina — Determination of impurities of animal origin	ISO/TC 34/SC 4
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<b>ISO 7700-1:2008</b>	Food products — Checking the performance of moisture meters in use — Part 1: Moisture meters for cereals	ISO/TC 34/SC 4
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<b>ISO 7304-1</b>	Durum wheat semolina and alimentary pasta — Estimation of cooking quality of alimentary pasta by sensory analysis — Part 1: Reference method	ISO/TC 34/SC 4
<b>ISO 7304-1:2016</b>	Durum wheat semolina and alimentary pasta — Estimation of cooking quality of alimentary pasta by sensory analysis — Part 1: Reference method	ISO/TC 34/SC 4
<b>ISO 7304-2:2008</b>	Alimentary pasta produced from durum wheat semolina — Estimation of cooking quality by sensory analysis — Part 2: Routine method	ISO/TC 34/SC 4
<b>ISO 7301:2021</b>	Rice — Specification	ISO/TC 34/SC 4
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<b>ISO 6820:1985</b>	Wheat flour and rye flour — General guidance on the drafting of bread-making tests	ISO/TC 34/SC 4
<b>ISO 6647-1:2020</b>	Rice — Determination of amylose content — Part 1: Spectrophotometric method with a defatting procedure by methanol and with calibration solutions of potato amylose and waxy rice amylopectin	ISO/TC 34/SC 4
<b>ISO 6647-2:2020</b>	Rice — Determination of amylose content — Part 2: Spectrophotometric routine method without defatting procedure and with calibration from rice standards	ISO/TC 34/SC 4

<b>ISO 6646:2011</b>	Rice — Determination of the potential milling yield from paddy and from husked rice	ISO/TC 34/SC 4
<b>ISO 6639-1:2025</b>	Cereals and pulses — Determination of hidden insect infestation — Part 1: General principles	ISO/TC 34/SC 4
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<b>ISO 6322-2:2000</b>	Storage of cereals and pulses — Part 2: Practical recommendations	ISO/TC 34/SC 4
<b>ISO 6322-3:1989</b>	Storage of cereals and pulses — Part 3: Control of attack by pests	ISO/TC 34/SC 4
<b>ISO 5530-1:2025</b>	Wheat flour — Physical characteristics of doughs — Part 1: Determination of water absorption and rheological properties using a farinograph	ISO/TC 34/SC 4
<b>ISO 5530-2:2025</b>	Wheat flour — Physical characteristics of doughs — Part 2: Determination of rheological properties using an extensograph	ISO/TC 34/SC 4
<b>ISO 5530-3:1988</b>	Wheat flour — Physical characteristics of doughs — Part 3: Determination of water absorption and rheological properties using a valorigraph	ISO/TC 34/SC 4
<b>ISO 5529:2007</b>	Wheat — Determination of the sedimentation index — Zeleny test	ISO/TC 34/SC 4
<b>ISO 5527:2015</b>	Cereals — Vocabulary	ISO/TC 34/SC 4
<b>ISO 5526:2013</b>	Cereals, pulses and other food grains — Nomenclature	ISO/TC 34/SC 4
<b>ISO 5223:1995</b>	Test sieves for cereals	ISO/TC 34/SC 4
<b>ISO 223:1995 /Amd 1:1999</b>	Test sieves for cereals — Amendment 1: Additional sizes	ISO/TC 34/SC 4
<b>ISO 4174:1998</b>	Cereals, oilseeds and pulses — Measurement of unit pressure loss in one-dimensional air flow through bulk grain	ISO/TC 34/SC 4
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<b>ISO 3093:2009 /CD Amd 1</b>	Wheat, rye and their flours, durum wheat and durum wheat semolina — Determination of the falling number according to Hagberg-Perten — Amendment 1	ISO/TC 34/SC 4

<b>ISO 2171:2023</b>	Cereals, pulses and by-products — Determination of ash yield by incineration	ISO/TC 34/SC 4
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<b>ISO 712-1:2024</b>	Cereals and cereal products — Determination of moisture content — Part 1: Reference method	ISO/TC 34/SC 4
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<b>ISO 605:1991</b>	Pulses — Determination of impurities, size, foreign odours, insects, and species and variety — Test methods	ISO/TC 34/SC 4
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<b>ISO 27871:2011</b>	Cheese and processed cheese — Determination of the nitrogenous fractions	ISO/TC 34/SC 5
<b>ISO 27205:2010</b>	Fermented milk products — Bacterial starter cultures — Standard of identity	ISO/TC 34/SC 5
<b>ISO 27105:2016</b>	Milk and cheese — Determination of hen's egg white lysozyme content by high performance liquid chromatography	ISO/TC 34/SC 5
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<b>ISO 23970:2021</b>	Milk, milk products and infant formula — Determination of melamine and cyanuric acid by liquid chromatography and tandem mass spectrometry (LC-MS/MS)	ISO/TC 34/SC 5
<b>ISO 23319:2022</b>	Cheese and processed cheese products, caseins and caseinates — Determination of fat content — Gravimetric method	ISO/TC 34/SC 5
<b>ISO 23318:2022</b>	Milk, dried milk products and cream — Determination of fat content — Gravimetric method	ISO/TC 34/SC 5
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<b>ISO 23291:2020</b>	Milk and milk products — Guidelines for the application of in-line and on-line infrared spectrometry	ISO/TC 34/SC 5

<b>ISO 23065:2009</b>	Milk fat from enriched dairy products — Determination of omega-3 and omega-6 fatty acid content by gas-liquid chromatography	ISO/TC 34/SC 5
<b>ISO 23058:2006</b>	Milk and milk products — Ovine and caprine rennets — Determination of total milk-clotting activity	ISO/TC 34/SC 5
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<b>ISO 22186:2020</b>	Milk and milk products — Determination of nitrofurazone	ISO/TC 34/SC 5
<b>ISO 22184:2021</b>	Milk and milk products — Determination of the sugar contents — High performance anion exchange chromatography with pulsed amperometric detection method (HPAEC-PAD)	ISO/TC 34/SC 5
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<b>ISO 21543:2020</b>	Milk and milk products — Guidelines for the application of near infrared spectrometry	ISO/TC 34/SC 5
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<b>ISO 21187:2021</b>	Milk — Quantitative determination of microbiological quality — Guidance for establishing and verifying a conversion relationship between results of an alternative method and anchor method results	ISO/TC 34/SC 5
<b>ISO 20649:2015</b>	Infant formula and adult nutritionals — Determination of chromium, selenium and molybdenum — Inductively coupled plasma mass spectrometry (ICP-MS)	ISO/TC 34/SC 5

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<b>ISO 20541:2008</b>	Milk and milk products — Determination of nitrate content — Method by enzymatic reduction and molecular-absorption spectrometry after Griess reaction	ISO/TC 34/SC 5
<b>ISO 20128:2006</b>	Milk products — Enumeration of presumptive <i>Lactobacillus acidophilus</i> on a selective medium — Colony-count technique at 37 degrees C	ISO/TC 34/SC 5
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<b>ISO 19660:2018</b>	Cream — Determination of fat content — Acido-butyrometric method	ISO/TC 34/SC 5
<b>ISO 19344:2015</b>	Milk and milk products — Starter cultures, probiotics and fermented products — Quantification of lactic acid bacteria by flow cytometry	ISO/TC 34/SC 5
<b>ISO 18330:2003</b>	Milk and milk products — Guidelines for the standardized description of immunoassays or receptor assays for the detection of antimicrobial residues	ISO/TC 34/SC 5
<b>ISO 18329:2004</b>	Milk and milk products — Determination of furosine content — Ion-pair reverse-phase high-performance liquid chromatography method	ISO/TC 34/SC 5
<b>ISO 18252:2006</b>	Anhydrous milk fat — Determination of sterol composition by gas liquid chromatography (Routine method)	ISO/TC 34/SC 5
<b>ISO 17997-1:2004</b>	Milk — Determination of casein-nitrogen content — Part 1: Indirect method (Reference method)	ISO/TC 34/SC 5
<b>ISO 17997-2:2004</b>	Milk — Determination of casein-nitrogen content — Part 2: Direct method	ISO/TC 34/SC 5
<b>ISO 17792:2006</b>	Milk, milk products and mesophilic starter cultures — Enumeration of citrate-fermenting lactic acid bacteria — Colony-count technique at 25 degrees C	ISO/TC 34/SC 5
<b>ISO 17678:2019</b>	Milk and milk products — Determination of milk fat purity by gas chromatographic analysis of triglycerides	ISO/TC 34/SC 5
<b>ISO 17189:2003</b>	Butter, edible oil emulsions and spreadable fats — Determination of fat content (Reference method)	ISO/TC 34/SC 5
<b>ISO 17129:2006</b>	Milk powder — Determination of soy and pea proteins using capillary electrophoresis in the presence of sodium dodecyl sulfate (SDS-CE) — Screening method	ISO/TC 34/SC 5
<b>ISO 16958:2015</b>	Milk, milk products, infant formula and adult nutritionals — Determination of fatty acids composition — Capillary gas chromatographic method	ISO/TC 34/SC 5

<b>ISO 16756:2024</b>	Milk and milk products — Guidance for the application of Carr-Purcell-Meiboom-Gill (CPMG) pulsed time-domain nuclear magnetic resonance (TD-NMR) spectroscopy for fat determination	ISO/TC 34/SC 5
<b>ISO 16305:2005</b>	Butter — Determination of firmness	ISO/TC 34/SC 5
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<b>ISO 15885:2002</b>	Milk fat — Determination of the fatty acid composition by gas-liquid chromatography	ISO/TC 34/SC 5
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<b>ISO 15648:2004</b>	Butter — Determination of salt content — Potentiometric method	ISO/TC 34/SC 5
<b>ISO 15323:2002</b>	Dried milk protein products — Determination of nitrogen solubility index	ISO/TC 34/SC 5
<b>ISO 15322:2005</b>	Dried milk and dried milk products — Determination of their behaviour in hot coffee (Coffee test)	ISO/TC 34/SC 5
<b>ISO 15174:2012</b>	Milk and milk products — Microbial coagulants — Determination of total milk-clotting activity	ISO/TC 34/SC 5
<b>ISO 15163:2012</b>	Milk and milk products — Calf rennet and adult bovine rennet — Determination by chromatography of chymosin and bovine pepsin contents	ISO/TC 34/SC 5
<b>ISO 15151:2018</b>	Milk, milk products, infant formula and adult nutritionals — Determination of minerals and trace elements — Inductively coupled plasma atomic emission spectrometry (ICP-AES) method	ISO/TC 34/SC 5
<b>ISO 14892:2002</b>	Dried skimmed milk — Determination of vitamin D content using high-performance liquid chromatography	ISO/TC 34/SC 5
<b>ISO 14891:2002</b>	Milk and milk products — Determination of nitrogen content — Routine method using combustion according to the Dumas principle	ISO/TC 34/SC 5
<b>ISO 14675:2003</b>	Milk and milk products — Guidelines for a standardized description of competitive enzyme immunoassays — Determination of aflatoxin M1 content	ISO/TC 34/SC 5
<b>ISO 14674:2005</b>	Milk and milk powder — Determination of aflatoxin M1 content — Clean-up by immunoaffinity chromatography and determination by thin-layer chromatography	ISO/TC 34/SC 5
<b>ISO 14673-1:2004</b>	Milk and milk products — Determination of nitrate and nitrite contents — Part 1: Method using cadmium reduction and spectrometry	ISO/TC 34/SC 5
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<b>ISO 14673-3:2004</b>	Milk and milk products — Determination of nitrate and nitrite contents — Part 3: Method using cadmium reduction and flow injection analysis with in-line dialysis (Routine method)	ISO/TC 34/SC 5
<b>ISO 14637:2004</b>	Milk — Determination of urea content — Enzymatic method using difference in pH (Reference method)	ISO/TC 34/SC 5

<b>ISO 14501:2021</b>	Milk and milk powder — Determination of aflatoxin M <sub>1</sub> content — Clean-up by immunoaffinity chromatography and determination by high-performance liquid chromatography	ISO/TC 34/SC 5
<b>ISO 14461-1:2005</b>	Milk and milk products — Quality control in microbiological laboratories — Part 1: Analyst performance assessment for colony counts	ISO/TC 34/SC 5
<b>ISO 14461-2:2005</b>	Milk and milk products — Quality control in microbiological laboratories — Part 2: Determination of the reliability of colony counts of parallel plates and subsequent dilution steps	ISO/TC 34/SC 5
<b>ISO 14378:2009</b>	Milk and dried milk — Determination of iodide content — Method using high-performance liquid chromatography	ISO/TC 34/SC 5
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<b>ISO 14156</b>	Milk and milk products — Extraction methods for lipids and liposoluble compounds	ISO/TC 34/SC 5
<b>ISO 14156:2001</b>	Milk and milk products — Extraction methods for lipids and liposoluble compounds	ISO/TC 34/SC 5
<b>ISO 14156:2001 /Amd 1:2007</b>	Milk and milk products — Extraction methods for lipids and liposoluble compounds — Amendment 1	ISO/TC 34/SC 5
<b>ISO 13969:2003</b>	Milk and milk products — Guidelines for a standardized description of microbial inhibitor tests	ISO/TC 34/SC 5
<b>ISO 13875:2005</b>	Liquid milk — Determination of acid-soluble beta-lactoglobulin content — Reverse-phase HPLC method	ISO/TC 34/SC 5
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<b>ISO 13559:2002</b>	Butter, fermented milks and fresh cheese — Enumeration of contaminating microorganisms — Colony-count technique at 30 degrees C	ISO/TC 34/SC 5
<b>ISO 13366-1:2008</b>	Milk — Enumeration of somatic cells — Part 1: Microscopic method (Reference method)	ISO/TC 34/SC 5
<b>ISO 13366-1:2008 /Cor 1:2009</b>	Milk — Enumeration of somatic cells — Part 1: Microscopic method (Reference method) — Technical Corrigendum 1	ISO/TC 34/SC 5
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<b>ISO 13082:2011</b>	Milk and milk products — Determination of the lipase activity of pregastric lipase preparation	ISO/TC 34/SC 5
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<b>ISO 12082:2006</b>	Processed cheese and processed cheese products — Calculation of the content of added citrate emulsifying agents and acidifiers/pH-controlling agents, expressed as citric acid	ISO/TC 34/SC 5

<b>ISO 12081:2010</b>	Milk — Determination of calcium content — Titrimetric method	ISO/TC 34/SC 5
<b>ISO 12080-1:2009</b>	Dried skimmed milk — Determination of vitamin A content — Part 1: Colorimetric method	ISO/TC 34/SC 5
<b>ISO 12080-2:2009</b>	Dried skimmed milk — Determination of vitamin A content — Part 2: Method using high-performance liquid chromatography	ISO/TC 34/SC 5
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<b>ISO 11870:2009</b>	Milk and milk products — Determination of fat content — General guidance on the use of butyrometric methods	ISO/TC 34/SC 5
<b>ISO 11868:2007</b>	Heat-treated milk — Determination of lactulose content — Method using high-performance liquid chromatography	ISO/TC 34/SC 5
<b>ISO 11866-1:2005</b>	Milk and milk products — Enumeration of presumptive Escherichia coli — Part 1: Most probable number technique using 4-methylumbelliferyl-beta-D-glucuronide (MUG)	ISO/TC 34/SC 5
<b>ISO 11866-2:2005</b>	Milk and milk products — Enumeration of presumptive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using membranes	ISO/TC 34/SC 5
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<b>ISO 11816-1:2024</b>	Milk and milk products — Determination of alkaline phosphatase activity — Part 1: Fluorimetric method for milk and milk-based drinks	ISO/TC 34/SC 5
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<b>ISO 11815:2007</b>	Milk — Determination of total milk-clotting activity of bovine rennets	ISO/TC 34/SC 5
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<b>ISO 11813:2010</b>	Milk and milk products — Determination of zinc content — Flame atomic absorption spectrometric method	ISO/TC 34/SC 5
<b>ISO 11285:2004</b>	Milk — Determination of lactulose content — Enzymatic method	ISO/TC 34/SC 5
<b>ISO 10932:2010</b>	Milk and milk products — Determination of the minimal inhibitory concentration (MIC) of antibiotics applicable to bifidobacteria and non-enterococcal lactic acid bacteria (LAB)	ISO/TC 34/SC 5
<b>ISO 9874:2006</b>	Milk — Determination of total phosphorus content — Method using molecular absorption spectrometry	ISO/TC 34/SC 5
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<b>ISO 9233-1:2018</b>	Cheese, cheese rind and processed cheese — Determination of natamycin content — Part 1: Molecular absorption spectrometric method for cheese rind	ISO/TC 34/SC 5
<b>ISO 9233-2:2018</b>	Cheese, cheese rind and processed cheese — Determination of natamycin content — Part 2: High-performance liquid chromatographic method for cheese, cheese rind and processed cheese	ISO/TC 34/SC 5
<b>ISO 9232:2003</b>	Yogurt — Identification of characteristic microorganisms ( <i>Lactobacillus delbrueckii</i> subsp., <i>bulgaricus</i> and <i>Streptococcus thermophilus</i> )	ISO/TC 34/SC 5
<b>ISO 9232:2003 /Amd 1:2023</b>	Yogurt — Identification of characteristic microorganisms ( <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> and <i>Streptococcus thermophilus</i> ) — Amendment 1: Inclusion of performance testing of culture media and reagents	ISO/TC 34/SC 5
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<b>ISO 8968-3:2004</b>	Milk — Determination of nitrogen content — Part 3: Block-digestion method (Semi-micro rapid routine method)	ISO/TC 34/SC 5
<b>ISO 8968-3:2004 /Cor 1:2011</b>	Milk — Determination of nitrogen content — Part 3: Block-digestion method (Semi-micro rapid routine method) — Technical Corrigendum 1	ISO/TC 34/SC 5
<b>ISO 8968-4:2016</b>	Milk and milk products — Determination of nitrogen content — Part 4: Determination of protein and non-protein nitrogen content and true protein content calculation (Reference method)	ISO/TC 34/SC 5
<b>ISO 8967:2005</b>	Dried milk and dried milk products — Determination of bulk density	ISO/TC 34/SC 5
<b>ISO 8870:2006</b>	Milk and milk-based products — Detection of thermonuclease produced by coagulase-positive staphylococci	ISO/TC 34/SC 5
<b>ISO 8851-1:2004</b>	Butter — Determination of moisture, non-fat solids and fat contents (Routine methods) — Part 1: Determination of moisture content	ISO/TC 34/SC 5
<b>ISO 8851-2:2004</b>	Butter — Determination of moisture, non-fat solids and fat contents (Routine methods) — Part 2: Determination of non-fat solids content	ISO/TC 34/SC 5
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<b>ISO 8553:2004</b>	Milk — Enumeration of microorganisms — Plate-loop technique at 30 degrees C	ISO/TC 34/SC 5
<b>ISO 8262-1:2005</b>	Milk products and milk-based foods — Determination of fat content by the Weibull-Berntrop gravimetric method (Reference method) — Part 1: Infant foods	ISO/TC 34/SC 5

<b>ISO 8262-2:2005</b>	Milk products and milk-based foods — Determination of fat content by the Weibull-Berntrop gravimetric method (Reference method) — Part 2: Edible ices and ice-mixes	ISO/TC 34/SC 5
<b>ISO 8262-3:2005</b>	Milk products and milk-based foods — Determination of fat content by the Weibull-Berntrop gravimetric method (Reference method) — Part 3: Special cases	ISO/TC 34/SC 5
<b>ISO 8260:2008</b>	Milk and milk products — Determination of organochlorine pesticides and polychlorobiphenyls — Method using capillary gas-liquid chromatography with electron-capture detection	ISO/TC 34/SC 5
<b>ISO 8196-1:2009</b>	Milk — Definition and evaluation of the overall accuracy of alternative methods of milk analysis — Part 1: Analytical attributes of alternative methods	ISO/TC 34/SC 5
<b>ISO 8196-2:2009</b>	Milk — Definition and evaluation of the overall accuracy of alternative methods of milk analysis — Part 2: Calibration and quality control in the dairy laboratory	ISO/TC 34/SC 5
<b>ISO 8196-3:2022</b>	Milk — Definition and evaluation of the overall accuracy of alternative methods of milk analysis — Part 3: Protocol for the evaluation and validation of alternative quantitative methods of milk analysis	ISO/TC 34/SC 5
<b>ISO 8156:2005</b>	Dried milk and dried milk products — Determination of insolubility index	ISO/TC 34/SC 5
<b>ISO 8086:2004</b>	Dairy plant — Hygiene conditions — General guidance on inspection and sampling procedures	ISO/TC 34/SC 5
<b>ISO 8070:2007</b>	Milk and milk products — Determination of calcium, sodium, potassium and magnesium contents — Atomic absorption spectrometric method	ISO/TC 34/SC 5
<b>ISO 8069:2005</b>	Dried milk — Determination of content of lactic acid and lactates	ISO/TC 34/SC 5
<b>ISO 7889:2003</b>	Yogurt — Enumeration of characteristic microorganisms — Colony-count technique at 37 degrees C	ISO/TC 34/SC 5
<b>ISO 7238:2004</b>	Butter — Determination of pH of the serum — Potentiometric method	ISO/TC 34/SC 5
<b>ISO 7102:2024</b>	Infant formula — Determination of $\beta$ -galactooligosaccharides — Ultra high performance liquid chromatography (UHPLC) with fluorescence detection after pre-column derivatization	ISO/TC 34/SC 5
<b>ISO 6734:2010</b>	Sweetened condensed milk — Determination of total solids content (Reference method)	ISO/TC 34/SC 5
<b>ISO 6732:2010</b>	Milk and milk products — Determination of iron content — Spectrometric method (Reference method)	ISO/TC 34/SC 5
<b>ISO 6731:2010</b>	Milk, cream and evaporated milk — Determination of total solids content (Reference method)	ISO/TC 34/SC 5
<b>ISO 6611:2004</b>	Milk and milk products — Enumeration of colony-forming units of yeasts and/or moulds — Colony-count technique at 25 degrees C	ISO/TC 34/SC 5
<b>ISO 6092:1980</b>	Dried milk — Determination of titratable acidity (Routine method)	ISO/TC 34/SC 5
<b>ISO 6091:2010</b>	Dried milk — Determination of titratable acidity (Reference method)	ISO/TC 34/SC 5

<b>ISO 5943:2006</b>	Cheese and processed cheese products — Determination of chloride content — Potentiometric titration method	ISO/TC 34/SC 5
<b>ISO 5765-1:2002</b>	Dried milk, dried ice-mixes and processed cheese — Determination of lactose content — Part 1: Enzymatic method utilizing the glucose moiety of the lactose	ISO/TC 34/SC 5
<b>ISO 5765-2:2002</b>	Dried milk, dried ice-mixes and processed cheese — Determination of lactose content — Part 2: Enzymatic method utilizing the galactose moiety of the lactose	ISO/TC 34/SC 5
<b>ISO 5764:2009</b>	Milk — Determination of freezing point — Thermistor cryoscope method (Reference method)	ISO/TC 34/SC 5
<b>ISO 5739:2003</b>	Caseins and caseinates — Determination of contents of scorched particles and of extraneous matter	ISO/TC 34/SC 5
<b>ISO 5738:2004</b>	Milk and milk products — Determination of copper content — Photometric method (Reference method)	ISO/TC 34/SC 5
<b>ISO 5550:2006</b>	Caseins and caseinates — Determination of moisture content (Reference method)	ISO/TC 34/SC 5
<b>ISO 5548:2004</b>	Caseins and caseinates — Determination of lactose content — Photometric method	ISO/TC 34/SC 5
<b>ISO 5547:2008</b>	Caseins — Determination of free acidity (Reference method)	ISO/TC 34/SC 5
<b>ISO 5546:2010</b>	Caseins and caseinates — Determination of pH (Reference method)	ISO/TC 34/SC 5
<b>ISO 5545:2008</b>	Rennet caseins and caseinates — Determination of ash (Reference method)	ISO/TC 34/SC 5
<b>ISO 5544:2008</b>	Caseins — Determination of " fixed ash " (Reference method)	ISO/TC 34/SC 5
<b>ISO 5538:2004</b>	Milk and milk products — Sampling — Inspection by attributes	ISO/TC 34/SC 5
<b>ISO 5537:2023</b>	Dried milk and dried milk products — Determination of moisture content (reference method)	ISO/TC 34/SC 5
<b>ISO 5536:2009</b>	Milk fat products — Determination of water content — Karl Fischer method	ISO/TC 34/SC 5
<b>ISO 5534:2004</b>	Cheese and processed cheese — Determination of the total solids content (Reference method)	ISO/TC 34/SC 5
<b>ISO 5534:2004 /Cor 1:2013</b>	Cheese and processed cheese — Determination of the total solids content (Reference method) — Technical Corrigendum 1	ISO/TC 34/SC 5
<b>ISO 4214:2022</b>	Milk and milk products — Determination of amino acids in infant and adult/paediatric nutritional formulas and dairy products	ISO/TC 34/SC 5
<b>ISO 3976:2006</b>	Milk fat — Determination of peroxide value	ISO/TC 34/SC 5
<b>ISO 3890-1:2009</b>	Milk and milk products — Determination of residues of organochlorine compounds (pesticides) — Part 1: General considerations and extraction methods	ISO/TC 34/SC 5
<b>ISO 3890-2:2009</b>	Milk and milk products — Determination of residues of organochlorine compounds (pesticides) — Part 2: Test methods for crude extract purification and confirmation	ISO/TC 34/SC 5
<b>ISO 3889:2006</b>	Milk and milk products — Specification of Mojonnier-type fat extraction flasks	ISO/TC 34/SC 5

<b>ISO 3728:2004</b>	Ice-cream and milk ice — Determination of total solids content (Reference method)	ISO/TC 34/SC 5
<b>ISO 3727-1:2001</b>	Butter — Determination of moisture, non-fat solids and fat contents — Part 1: Determination of moisture content (Reference method)	ISO/TC 34/SC 5
<b>ISO 3727-2:2001</b>	Butter — Determination of moisture, non-fat solids and fat contents — Part 2: Determination of non-fat solids content (Reference method)	ISO/TC 34/SC 5
<b>ISO 3727-3:2003</b>	Butter — Determination of moisture, non-fat solids and fat contents — Part 3: Calculation of fat content	ISO/TC 34/SC 5
<b>ISO 3433:2008</b>	Cheese — Determination of fat content — Van Gulik method	ISO/TC 34/SC 5
<b>ISO 3432:2008</b>	Cheese — Determination of fat content — Butyrometer for Van Gulik method	ISO/TC 34/SC 5
<b>ISO 3356:2009</b>	Milk — Determination of alkaline phosphatase	ISO/TC 34/SC 5
<b>ISO 2962:2010</b>	Cheese and processed cheese products — Determination of total phosphorus content — Molecular absorption spectrometric method	ISO/TC 34/SC 5
<b>ISO 2920:2004</b>	Whey cheese — Determination of dry matter (Reference method)	ISO/TC 34/SC 5
<b>ISO 2911:2004</b>	Sweetened condensed milk — Determination of sucrose content — Polarimetric method	ISO/TC 34/SC 5
<b>ISO 1740:2004</b>	Milkfat products and butter — Determination of fat acidity (Reference method)	ISO/TC 34/SC 5
<b>ISO 1739:2006</b>	Butter — Determination of the refractive index of the fat (Reference method)	ISO/TC 34/SC 5
<b>ISO 1738:2004</b>	Butter — Determination of salt content	ISO/TC 34/SC 5
<b>ISO 707:2008</b>	Milk and milk products — Guidance on sampling	ISO/TC 34/SC 5

## **NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/ SC 6 DE CARNE, AVES, PESCADO, HUEVOS Y SUS PRODUCTOS**

<b>CÓDIGO</b>	<b>TÍTULO</b>	<b>COMITÉ /SUBCOMITE</b>
<b>ISO 23855:2021</b>	Frozen surimi — Specification	ISO/TC 34/SC 6
<b>ISO 23854:2021</b>	Fermented meat products — Specification	ISO/TC 34/SC 6
<b>ISO 23781:2021</b>	Operating procedures of pig slaughtering	ISO/TC 34/SC 6
<b>ISO 23776:2021</b>	Meat and meat products — Determination of total phosphorous content	ISO/TC 34/SC 6
<b>ISO 23722:2021</b>	Meat and meat products — Vocabulary	ISO/TC 34/SC 6

<b>ISO 19599</b>	Operating procedures of chicken slaughtering	ISO/TC 34/SC 6
<b>ISO 17648:2025</b>	Quick-frozen coated aquatic products — Specification	ISO/TC 34/SC 6
<b>ISO 17646:2025</b>	Rapid detection of moisture content in fresh meat — Low-field nuclear magnetic resonance (LF-NMR) method	ISO/TC 34/SC 6
<b>ISO 17645:2025</b>	Dry-cured ham — Specification	ISO/TC 34/SC 6
<b>ISO 13965:1998</b>	Meat and meat products — Determination of starch and glucose contents — Enzymatic method	ISO/TC 34/SC 6
<b>ISO 13496:2021</b>	Meat and meat products — Detection and determination of colouring agents	ISO/TC 34/SC 6
<b>ISO 13493:2021</b>	Meat and meat products — Determination of chloramphenicol content — Reference method	ISO/TC 34/SC 6
<b>ISO 7158:2024</b>	Meat and meat products — Determination of nitrite and nitrate content — Ion chromatography method	ISO/TC 34/SC 6
<b>ISO 7124:2023</b>	Eggs and egg products — Determination of fipronil and metabolites residues — Liquid chromatography tandem mass spectrometry method	ISO/TC 34/SC 6
<b>ISO 5554:1978</b>	Meat products — Determination of starch content (Reference method)	ISO/TC 34/SC 6
<b>ISO 5553:2024</b>	Meat and meat products — Detection of condensed phosphates	ISO/TC 34/SC 6
<b>ISO 4134:2021</b>	Meat and meat products — Determination of L-(+)-glutamic acid content — Reference method	ISO/TC 34/SC 6
<b>ISO 3974:1977</b>	Definitions of living animals for slaughter — Ovines	ISO/TC 34/SC 6
<b>ISO 3496:1994</b>	Meat and meat products — Determination of hydroxyproline content	ISO/TC 34/SC 6
<b>ISO 3091:1975</b>	Meat and meat products — Determination of nitrate content (Reference method)	ISO/TC 34/SC 6
<b>ISO 2918:1975</b>	Meat and meat products — Determination of nitrite content (Reference method)	ISO/TC 34/SC 6
<b>ISO 2917:1999</b>	Meat and meat products — Measurement of pH — Reference method	ISO/TC 34/SC 6
<b>ISO 1841-1:1996</b>	Meat and meat products — Determination of chloride content — Part 1: Volhard method	ISO/TC 34/SC 6
<b>ISO 1841-2:1996</b>	Meat and meat products — Determination of chloride content — Part 2: Potentiometric method	ISO/TC 34/SC 6
<b>ISO 1444:1996</b>	Meat and meat products — Determination of free fat content	ISO/TC 34/SC 6
<b>ISO 1443:1973</b>	Meat and meat products — Determination of total fat content	ISO/TC 34/SC 6
<b>ISO 1442:2023</b>	Meat and meat products — Determination of moisture content — Reference method	ISO/TC 34/SC 6
<b>ISO 937:2023</b>	Meat and meat products — Determination of nitrogen content — Reference method	ISO/TC 34/SC 6
<b>ISO 936:1998</b>	Meat and meat products — Determination of total ash	ISO/TC 34/SC 6

## NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/ SC 7 DE C ESPECIAS, HIERBAS CULINARIAS Y CONDIMENTOS

CÓDIGO	TÍTULO	COMITÉ /SUBCOMITE
ISO 24052:2022	Spices and condiments — Dried sumac — Specification	ISO/TC 34/SC 7
ISO 21983:2019	Guidelines for the harvesting, transportation, separation of stigma, drying and storage of saffron before packing	ISO/TC 34/SC 7
ISO 21803:2019	Dried dill — Specification	ISO/TC 34/SC 7
ISO 21121:2025	Spices and condiments — Dried lime (whole, slices and ground) — Specification	ISO/TC 34/SC 7
ISO 20377:2018	Dried parsley ( <i>Petroselinum crispum</i> ) — Specification	ISO/TC 34/SC 7
ISO 18731:2025	Spices and condiments — Seasoning oil of <i>Zanthoxyli pericarpium</i> — Specification	ISO/TC 34/SC 7
ISO 13685:1997	Ginger and its oleoresins — Determination of the main pungent components (gingerols and shogaols) — Method using high-performance liquid chromatography	ISO/TC 34/SC 7
ISO 11178:1995	Star anise ( <i>Illicium verum</i> Hook. f.) — Specification	ISO/TC 34/SC 7
ISO 11165:1995	Dried sage ( <i>Salvia officinalis</i> L.) — Specification	ISO/TC 34/SC 7
ISO 11164:1995	Dried rosemary ( <i>Rosmarinus officinalis</i> L.) — Specification	ISO/TC 34/SC 7
ISO 11163:1995	Dried sweet basil ( <i>Ocimum basilicum</i> L.) — Specification	ISO/TC 34/SC 7
ISO 11162:2001	Peppercorns ( <i>Piper nigrum</i> L.) in brine — Specification and test methods	ISO/TC 34/SC 7
ISO 11027:1993	Pepper and pepper oleoresins — Determination of piperine content — Method using high-performance liquid chromatography	ISO/TC 34/SC 7
ISO 10622:1997	Large cardamom ( <i>Amomum subulatum</i> Roxb.), as capsules and seeds — Specification	ISO/TC 34/SC 7
ISO 10621:1997	Dehydrated green pepper ( <i>Piper nigrum</i> L.) — Specification	ISO/TC 34/SC 7
ISO 10620:1995	Dried sweet marjoram ( <i>Origanum majorana</i> L.) — Specification	ISO/TC 34/SC 7
ISO 7928-1:1991	Savory — Specification — Part 1: Winter savory ( <i>Satureja montana</i> Linnaeus)	ISO/TC 34/SC 7
ISO 7928-2:1991	Savory — Specification — Part 2: Summer savory ( <i>Satureja hortensis</i> Linnaeus)	ISO/TC 34/SC 7
ISO 7927-1:2023	Spices and condiments — Fennel seed, whole or ground — Part 1: Bitter fennel seed specification ( <i>Foeniculum vulgare</i> P. Miller var. <i>vulgare</i> )	ISO/TC 34/SC 7
ISO 7927-2:2023	Spices and condiments — Fennel seed, whole or ground — Part 2: Sweet fennel seed specification ( <i>Foeniculum vulgare</i> var. <i>panmorium</i> )	ISO/TC 34/SC 7

<b>ISO 7926:1991</b>	Dehydrated tarragon ( <i>Artemisia dracunculus</i> Linnaeus) — Specification	ISO/TC 34/SC 7
<b>ISO 7925:1999</b>	Dried oregano ( <i>Origanum vulgare</i> L.) — Whole or ground leaves — Specification	ISO/TC 34/SC 7
<b>ISO 7543-1:1994</b>	Chillies and chilli oleoresins — Determination of total capsaicinoid content — Part 1: Spectrometric method	ISO/TC 34/SC 7
<b>ISO 7543-2:1993</b>	Chillies and chilli oleoresins — Determination of total capsaicinoid content — Part 2: Method using high-performance liquid chromatography	ISO/TC 34/SC 7
<b>ISO 7542:1984</b>	Ground (powdered) paprika ( <i>Capsicum annuum</i> Linnaeus) — Microscopical examination	ISO/TC 34/SC 7
<b>ISO 7541:2020</b>	Spices and condiments — Spectrophotometric determination of the extractable colour in paprika	ISO/TC 34/SC 7
<b>ISO 7540:2020</b>	Spices and condiments — Ground sweet and hot paprika ( <i>Capsicum annuum</i> L. and <i>Capsicum frutescens</i> L.) — Specifications	ISO/TC 34/SC 7
<b>ISO 7386:1984</b>	Aniseed ( <i>Pimpinella anisum</i> Linnaeus) — Specification	ISO/TC 34/SC 7
<b>ISO 7377:1984</b>	Juniper berries ( <i>Juniperus communis</i> Linnaeus) — Specification	ISO/TC 34/SC 7
<b>ISO 6754:1996</b>	Dried thyme ( <i>Thymus vulgaris</i> L.) — Specification	ISO/TC 34/SC 7
<b>ISO 6577:2002</b>	Nutmeg, whole or broken, and mace, whole or in pieces ( <i>Myristica fragrans</i> Houtt.) — Specification	ISO/TC 34/SC 7
<b>ISO 6576:2004</b>	Laurel ( <i>Laurus nobilis</i> L.) — Whole and ground leaves — Specification	ISO/TC 34/SC 7
<b>ISO 6575:1982</b>	Fenugreek, whole or ground (powdered) — Specification	ISO/TC 34/SC 7
<b>ISO 6574:1986</b>	Celery seed ( <i>Apium graveolens</i> Linnaeus) — Specification	ISO/TC 34/SC 7
<b>ISO 6571:2008</b>	Spices, condiments and herbs — Determination of volatile oil content (hydrodistillation method)	ISO/TC 34/SC 7
<b>ISO 6571:2008 /Amd 1:2017</b>	Spices, condiments and herbs — Determination of volatile oil content (hydrodistillation method) — Amendment 1	ISO/TC 34/SC 7
<b>ISO 6539:2014</b>	Cinnamon ( <i>Cinnamomum zeylanicum</i> Blume) — Specification	ISO/TC 34/SC 7
<b>ISO 6538:1997</b>	Cassia, Chinese type, Indonesian type and Vietnamese type [ <i>Cinnamomum aromaticum</i> (Nees) syn. <i>Cinnamomum cassia</i> (Nees) ex Blume, <i>Cinnamomum burmanii</i> (C.G. Nees) Blume and <i>Cinnamomum loureirii</i> Nees] — Specification	ISO/TC 34/SC 7
<b>ISO 6465:2009</b>	Spices — Cumin ( <i>Cuminum cyminum</i> L.) — Specification	ISO/TC 34/SC 7
<b>ISO 5671:2023</b>	Spices and condiments — Dried chive ( <i>Allium schoenoprasum</i> L.), cut and ground — Specification	ISO/TC 34/SC 7
<b>ISO 5567:1982</b>	Dehydrated garlic — Determination of volatile organic sulphur compounds	ISO/TC 34/SC 7
<b>ISO 5566:1982</b>	Turmeric — Determination of colouring power — Spectrophotometric method	ISO/TC 34/SC 7
<b>ISO 5565-1:1999</b>	Vanilla [ <i>Vanilla fragrans</i> (Salisbury) Ames] — Part 1: Specification	ISO/TC 34/SC 7
<b>ISO 5565-2:1999</b>	Vanilla [ <i>Vanilla fragrans</i> (Salisbury) Ames] — Part 2: Test methods	ISO/TC 34/SC 7

<b>ISO 5564:1982</b>	Black pepper and white pepper, whole or ground — Determination of piperine content — Spectrophotometric method	ISO/TC 34/SC 7
<b>ISO 5563:1984</b>	Dried peppermint ( <i>Mentha piperita</i> Linnaeus) — Specification	ISO/TC 34/SC 7
<b>ISO 5562:1983</b>	Turmeric, whole or ground (powdered) — Specification	ISO/TC 34/SC 7
<b>ISO 5561:1990</b>	Black caraway and blond caraway ( <i>Carum carvi</i> Linnaeus), whole — Specification	ISO/TC 34/SC 7
<b>ISO 5560:1997</b>	Dehydrated garlic ( <i>Allium sativum</i> L.) — Specification	ISO/TC 34/SC 7
<b>ISO 5559:1995</b>	Dehydrated onion ( <i>Allium cepa</i> Linnaeus) — Specification	ISO/TC 34/SC 7
<b>ISO 3632-1:2025</b>	Spices — Saffron ( <i>Crocus sativus</i> L.) — Part 1: Specification	ISO/TC 34/SC 7
<b>ISO 3632-2:2010</b>	Spices — Saffron ( <i>Crocus sativus</i> L.) — Part 2: Test methods	ISO/TC 34/SC 7
<b>ISO 3588:1977</b>	Spices and condiments — Determination of degree of fineness of grinding — Hand sieving method (Reference method)	ISO/TC 34/SC 7
<b>ISO 3513:1995</b>	Chillies — Determination of Scoville index	ISO/TC 34/SC 7
<b>ISO 3493:2014</b>	Vanilla — Vocabulary	ISO/TC 34/SC 7
<b>ISO 2825:1981</b>	Spices and condiments — Preparation of a ground sample for analysis	ISO/TC 34/SC 7
<b>ISO 2256:1984</b>	Dried mint (spearmint) ( <i>Mentha spicata</i> Linnaeus syn. <i>Mentha viridis</i> Linnaeus) — Specification	ISO/TC 34/SC 7
<b>ISO 2256:1984 /Amd 1:2017</b>	Dried mint (spearmint) ( <i>Mentha spicata</i> Linnaeus syn. <i>Mentha viridis</i> Linnaeus) — Specification — Amendment 1	ISO/TC 34/SC 7
<b>ISO 2255:1996</b>	Coriander ( <i>Coriandrum sativum</i> L.), whole or ground (powdered) — Specification	ISO/TC 34/SC 7
<b>ISO 2254:2004</b>	Cloves, whole and ground (powdered) — Specification	ISO/TC 34/SC 7
<b>ISO 2253:1999</b>	Curry powder — Specification	ISO/TC 34/SC 7
<b>ISO 1237:1981</b>	Mustard seed — Specification	ISO/TC 34/SC 7
<b>ISO 1208:1982</b>	Spices and condiments — Determination of filth	ISO/TC 34/SC 7
<b>ISO 1108:1992</b>	Spices and condiments — Determination of non-volatile ether extract	ISO/TC 34/SC 7
<b>ISO 1003:2025</b>	Spices and condiments — Whole/pieces and ground dried ginger ( <i>Zingiber officinale</i> Roscoe) — Specification	ISO/TC 34/SC 7
<b>ISO 973:1999</b>	Pimento (allspice) [ <i>Pimenta dioica</i> (L.) Merr.], whole or ground — Specification	ISO/TC 34/SC 7
<b>ISO 972:1997</b>	Chillies and capsicums, whole or ground (powdered) — Specification	ISO/TC 34/SC 7
<b>ISO 959-1:1998</b>	Pepper ( <i>Piper nigrum</i> L.), whole or ground — Specification — Part 1: Black pepper	ISO/TC 34/SC 7
<b>ISO 959-2:1998</b>	Pepper ( <i>Piper nigrum</i> L.), whole or ground — Specification — Part 2: White pepper	ISO/TC 34/SC 7

<b>ISO 948:1980</b>	Spices and condiments — Sampling	ISO/TC 34/SC 7
<b>ISO 941:1980</b>	Spices and condiments — Determination of cold water-soluble extract	ISO/TC 34/SC 7
<b>ISO 939:2021</b>	Spices and condiments — Determination of moisture content	ISO/TC 34/SC 7
<b>ISO 930:1997</b>	Spices and condiments — Determination of acid-insoluble ash	ISO/TC 34/SC 7
<b>ISO 928:1997</b>	Spices and condiments — Determination of total ash	ISO/TC 34/SC 7
<b>ISO 927:2009</b>	Spices and condiments — Determination of extraneous matter and foreign matter content	ISO/TC 34/SC 7
<b>ISO 927:2009 /Cor 1:2012</b>	Spices and condiments — Determination of extraneous matter and foreign matter content — Technical Corrigendum 1	ISO/TC 34/SC 7
<b>ISO 882-1:1993</b>	Cardamom ( <i>Elettaria cardamomum</i> (Linnaeus) Maton var. <i>minuscula</i> Burkill) — Specification — Part 1: Whole capsules	ISO/TC 34/SC 7
<b>ISO 882-1:1993 /Cor 1:1996</b>	Cardamom ( <i>Elettaria cardamomum</i> (Linnaeus) Maton var. <i>minuscula</i> Burkill) — Specification — Part 1: Whole capsules — Technical Corrigendum 1	ISO/TC 34/SC 7
<b>ISO 882-2:1993</b>	Cardamom ( <i>Elettaria cardamomum</i> (Linnaeus) Maton var. <i>minuscula</i> Burkill) — Specification — Part 2: Seeds	ISO/TC 34/SC 7
<b>ISO 882-2:1993 /Cor 1:1996</b>	Cardamom ( <i>Elettaria cardamomum</i> (Linnaeus) Maton var. <i>minuscula</i> Burkill) — Specification — Part 2: Seeds — Technical Corrigendum 1	ISO/TC 34/SC 7
<b>ISO 676:1995</b>	Spices and condiments — Botanical nomenclature	ISO/TC 34/SC 7
<b>ISO 676:1995 /Cor 1:1997</b>	Spices and condiments — Botanical nomenclature — Technical Corrigendum 1	ISO/TC 34/SC 7

## NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/ SC 8 DE TÉ

<b>CÓDIGO</b>	<b>TÍTULO</b>	<b>COMITÉ /SUBCOMITE</b>
<b>ISO 20716:2022</b>	Oolong tea — Definition and basic requirements	ISO/TC 34/SC 8
<b>ISO 20715:2023</b>	Tea — Classification of tea types	ISO/TC 34/SC 8
<b>ISO 19563:2017</b>	Determination of theanine in tea and instant tea in solid form using high-performance liquid chromatography	ISO/TC 34/SC 8

<b>ISO 18449:2025</b>	Green tea — Vocabulary	ISO/TC 34/SC 8
<b>ISO 18447:2021</b>	Tea — Determination of theaflavins in black tea — Method using high performance liquid chromatography	ISO/TC 34/SC 8
<b>ISO 15598:1999</b>	Tea — Determination of crude fibre content	ISO/TC 34/SC 8
<b>ISO 14502-1:2005</b>	Determination of substances characteristic of green and black tea — Part 1: Content of total polyphenols in tea — Colorimetric method using Folin-Ciocalteu reagent	ISO/TC 34/SC 8
<b>ISO 14502-1:2005 /Cor 1:2006</b>	Determination of substances characteristic of green and black tea — Part 1: Content of total polyphenols in tea — Colorimetric method using Folin-Ciocalteu reagent — Technical Corrigendum 1	ISO/TC 34/SC 8
<b>ISO 14502-2:2005</b>	Determination of substances characteristic of green and black tea — Part 2: Content of catechins in green tea — Method using high-performance liquid chromatography	ISO/TC 34/SC 8
<b>ISO 14502-2:2005/Cor 1:2006</b>	Determination of substances characteristic of green and black tea — Part 2: Content of catechins in green tea — Method using high-performance liquid chromatography — Technical Corrigendum 1	ISO/TC 34/SC 8
<b>ISO 11287:2011</b>	Green tea — Definition and basic requirements	ISO/TC 34/SC 8
<b>ISO 11286:2004</b>	Tea — Classification of grades by particle size analysis	ISO/TC 34/SC 8
<b>ISO 10727:2002</b>	Tea and instant tea in solid form — Determination of caffeine content — Method using high-performance liquid chromatography	ISO/TC 34/SC 8
<b>ISO 9884-1:1994</b>	Tea sacks — Specification — Part 1: Reference sack for palletized and containerized transport of tea	ISO/TC 34/SC 8
<b>ISO 9884-2:1999</b>	Tea sacks — Specification — Part 2: Performance specification for sacks for palletized and containerized transport of tea	ISO/TC 34/SC 8
<b>ISO 9768:1994</b>	Tea — Determination of water extract	ISO/TC 34/SC 8
<b>ISO 9768:1994/Cor 1:1998</b>	Tea — Determination of water extract — Technical Corrigendum 1	ISO/TC 34/SC 8
<b>ISO 7516:1984</b>	Instant tea in solid form — Sampling	ISO/TC 34/SC 8
<b>ISO 7514:1990</b>	Instant tea in solid form — Determination of total ash	ISO/TC 34/SC 8
<b>ISO 7513:1990</b>	Instant tea in solid form — Determination of moisture content (loss in mass at 103 degrees C)	ISO/TC 34/SC 8

<b>ISO 7513:1990/Amd 1:2012</b>	Instant tea in solid form — Determination of moisture content (loss in mass at 103 degrees C) — Amendment 1	ISO/TC 34/SC 8
<b>ISO 6770:1982</b>	Instant tea — Determination of free-flow and compacted bulk densities	ISO/TC 34/SC 8
<b>ISO 6079:2021</b>	Instant tea in solid form — Specification	ISO/TC 34/SC 8
<b>ISO 6078:1982</b>	Black tea — Vocabulary	ISO/TC 34/SC 8
<b>ISO 5642:2024</b>	Tea polyphenol extracts — Definition and basic requirements	ISO/TC 34/SC 8
<b>ISO 3720:2011</b>	Black tea — Definition and basic requirements	ISO/TC 34/SC 8
<b>ISO 3103:2019</b>	Tea — Preparation of liquor for use in sensory tests	ISO/TC 34/SC 8
<b>ISO 1839:1980</b>	Tea — Sampling	ISO/TC 34/SC 8
<b>ISO 1578:1975</b>	Tea — Determination of alkalinity of water-soluble ash	ISO/TC 34/SC 8
<b>ISO 1577:1987</b>	Tea — Determination of acid-insoluble ash	ISO/TC 34/SC 8
<b>ISO 1576:1988</b>	Tea — Determination of water-soluble ash and water-insoluble ash	ISO/TC 34/SC 8
<b>ISO 1575:1987</b>	Tea — Determination of total ash	ISO/TC 34/SC 8
<b>ISO 1573:1980</b>	Tea — Determination of loss in mass at 103 degrees C	ISO/TC 34/SC 8
<b>ISO 1572:1980</b>	Tea — Preparation of ground sample of known dry matter content	ISO/TC 34/SC 8

## NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/ SC 9 DE MICROBIOLOGÍA

<b>CÓDIGO</b>	<b>TÍTULO</b>	<b>COMITÉ /SUBCOMITE</b>
<b>ISO 18744:2016 /DAmd 1</b>	Microbiology of the food chain — Detection and enumeration of <i>Cryptosporidium</i> and <i>Giardia</i> in fresh leafy green vegetables and berry fruits — Amendment 1: Method validation studies and performance characteristics	ISO/TC 34/SC 9
<b>ISO 11290-1:2017 /DAmd 1</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> and of <i>Listeria spp.</i> — Part 1: Detection method — Amendment 1: Inclusion of storage of the samples before analysis and changes in the control strain for performance testing of culture media and reagents	ISO/TC 34/SC 9

<b>ISO 11290-2:2017/DAmD 1</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> and of <i>Listeria spp.</i> — Part 2: Enumeration method — Amendment 1: Inclusion of storage of the samples before analysis and changes in the control strain for performance testing of culture media and reagents	ISO/TC 34/SC 9
<b>ISO 23691</b>	Microbiology of the food chain — Determination and use of cardinal values	ISO/TC 34/SC 9
<b>ISO 23418:2022</b>	Microbiology of the food chain — Whole genome sequencing for typing and genomic characterization of bacteria — General requirements and guidance	ISO/TC 34/SC 9
<b>ISO 23036-1:2021</b>	Microbiology of the food chain — Methods for the detection of Anisakidae L3 larvae in fish and fishery products — Part 1: UV-press method	ISO/TC 34/SC 9
<b>ISO 23036-2:2021</b>	Microbiology of the food chain — Methods for the detection of Anisakidae L3 larvae in fish and fishery products — Part 2: Artificial digestion method	ISO/TC 34/SC 9
<b>ISO 22964:2017</b>	Microbiology of the food chain — Horizontal method for the detection of Cronobacter spp.	ISO/TC 34/SC 9
<b>ISO 22174:2024</b>	Microbiology of the food chain — Polymerase chain reaction (PCR) for the detection and quantification of microorganisms — General requirements and definitions	ISO/TC 34/SC 9
<b>ISO 22118:2011</b>	Microbiology of food and animal feeding stuffs — Polymerase chain reaction (PCR) for the detection and quantification of food-borne pathogens — Performance characteristics	ISO/TC 34/SC 9
<b>ISO 22117:2019</b>	Microbiology of the food chain — Specific requirements and guidance for proficiency testing by interlaboratory comparison	ISO/TC 34/SC 9
<b>ISO 21872-1:2017</b>	Microbiology of the food chain — Horizontal method for the determination of Vibrio spp. — Part 1: Detection of potentially enteropathogenic Vibrio parahaemolyticus, Vibrio cholerae and Vibrio vulnificus	ISO/TC 34/SC 9
<b>ISO 21872-1:2017 /Amd 1:2023</b>	Microbiology of the food chain — Horizontal method for the determination of Vibrio spp. — Part 1: Detection of potentially enteropathogenic Vibrio parahaemolyticus, Vibrio cholerae and Vibrio vulnificus — Amendment 1: Inclusion of performance testing of culture media and reagents	ISO/TC 34/SC 9
<b>ISO 21871:2006</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the determination of low numbers of presumptive Bacillus cereus — Most probable number technique and detection method	ISO/TC 34/SC 9
<b>ISO 21567:2004</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Shigella spp.	ISO/TC 34/SC 9

<b>ISO 21528-1:2017</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of Enterobacteriaceae — Part 1: Detection of Enterobacteriaceae	ISO/TC 34/SC 9
<b>ISO 21528-2:2017</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of Enterobacteriaceae — Part 2: Colony-count technique	ISO/TC 34/SC 9
<b>ISO 21527-1:2008</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0,95	ISO/TC 34/SC 9
<b>ISO 21527-2:2008</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0,95	ISO/TC 34/SC 9
<b>ISO 20976-1:2019</b>	Microbiology of the food chain — Requirements and guidelines for conducting challenge tests of food and feed products — Part 1: Challenge tests to study growth potential, lag time and maximum growth rate	ISO/TC 34/SC 9
<b>ISO 20976-2:2022</b>	Microbiology of the food chain — Requirements and guidelines for conducting challenge tests of food and feed products — Part 2: Challenge tests to study inactivation potential and kinetic parameters	ISO/TC 34/SC 9
<b>ISO 20836:2021</b>	Microbiology of the food chain — Polymerase chain reaction (PCR) for the detection of microorganisms — Thermal performance testing of thermal cyclers	ISO/TC 34/SC 9
<b>ISO 19343:2017</b>	Microbiology of the food chain — Detection and quantification of histamine in fish and fishery products — HPLC method	ISO/TC 34/SC 9
<b>ISO 19036:2019</b>	Microbiology of the food chain — Estimation of measurement uncertainty for quantitative determinations	ISO/TC 34/SC 9
<b>ISO 19020:2017</b>	Microbiology of the food chain — Horizontal method for the immunoenzymatic detection of staphylococcal enterotoxins in foodstuffs	ISO/TC 34/SC 9
<b>ISO 18744:2016</b>	Microbiology of the food chain — Detection and enumeration of <i>Cryptosporidium</i> and <i>Giardia</i> in fresh leafy green vegetables and berry fruits	ISO/TC 34/SC 9
<b>ISO 18743:2015</b>	Microbiology of the food chain — Detection of <i>Trichinella larvae</i> in meat by artificial digestion method	ISO/TC 34/SC 9
<b>ISO 18743:2015 /Amd 1:2023</b>	Microbiology of the food chain — Detection of <i>Trichinella larvae</i> in meat by artificial digestion method — Amendment 1: Method validation studies and performance characteristics	ISO/TC 34/SC 9
<b>ISO 18593:2018</b>	Microbiology of the food chain — Horizontal methods for surface sampling	ISO/TC 34/SC 9
<b>ISO 18465:2017</b>	Microbiology of the food chain — Quantitative determination of emetic toxin (cereulide) using LC-MS/MS	ISO/TC 34/SC 9

<b>ISO 17604:2015</b>	Microbiology of the food chain — Carcass sampling for microbiological analysis	ISO/TC 34/SC 9
<b>ISO 17468:2023</b>	Microbiology of the food chain — Technical requirements and guidance on the establishment or revision of a standardized reference method	ISO/TC 34/SC 9
<b>ISO 17410:2019</b>	Microbiology of the food chain — Horizontal method for the enumeration of psychrotrophic microorganisms	ISO/TC 34/SC 9
<b>ISO 16654:2001</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli O157	ISO/TC 34/SC 9
<b>ISO 16654:2001 /Amd 1:2017</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli O157 — Amendment 1: Annex B: Result of interlaboratory studies	ISO/TC 34/SC 9
<b>ISO 16654:2001 /Amd 2:2023</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Escherichia coli O157 — Amendment 2: Inclusion of performance testing of all culture media and reagents	ISO/TC 34/SC 9
<b>ISO 16649-1:2018</b>	Microbiology of the food chain — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 1: Colony-count technique at 44 degrees C using membranes and 5-bromo-4-chloro-3-indolyl beta-D-glucuronide	ISO/TC 34/SC 9
<b>ISO 16649-2:2001</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 2: Colony-count technique at 44 degrees C using 5-bromo-4-chloro-3-indolyl beta-D-glucuronide	ISO/TC 34/SC 9
<b>ISO 16649-3:2015</b>	Microbiology of the food chain — Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli — Part 3: Detection and most probable number technique using 5-bromo-4-chloro-3-indolyl-β-D-glucuronide	ISO/TC 34/SC 9
<b>ISO 16140-1:2016</b>	Microbiology of the food chain — Method validation — Part 1: Vocabulary	ISO/TC 34/SC 9
<b>ISO 16140-2:2016</b>	Microbiology of the food chain — Method validation — Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method	ISO/TC 34/SC 9
<b>ISO 16140-2:2016 /Amd 1:2024</b>	Microbiology of the food chain — Method validation — Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method — Amendment 1: Revision of qualitative method comparison study data evaluation, relative level of detection calculations in the interlaboratory study, calculation and interpretation of the relative trueness study, and inclusion of a commercial sterility testing protocol for specific products	ISO/TC 34/SC 9

<b>ISO 16140-3:2021</b>	Microbiology of the food chain — Method validation — Part 3: Protocol for the verification of reference methods and validated alternative methods in a single laboratory	ISO/TC 34/SC 9
<b>ISO 16140-3:2021 /Amd 1:2025</b>	Microbiology of the food chain — Method validation — Part 3: Protocol for the verification of reference methods and validated alternative methods in a single laboratory — Amendment 1: Protocol for verification of validated identification methods of microorganisms	ISO/TC 34/SC 9
<b>ISO 16140-4:2020</b>	Microbiology of the food chain — Method validation — Part 4: Protocol for method validation in a single laboratory	ISO/TC 34/SC 9
<b>ISO 16140-4:2020 /Amd 1:2024</b>	Microbiology of the food chain — Method validation — Part 4: Protocol for method validation in a single laboratory — Amendment 1: Validation of a larger test portion size for qualitative methods	ISO/TC 34/SC 9
<b>ISO 16140-4:2020 /Amd 2:2025</b>	Microbiology of the food chain — Method validation — Part 4: Protocol for method validation in a single laboratory — Amendment 2: Protocol for single-laboratory validation of identification methods of microorganisms	ISO/TC 34/SC 9
<b>ISO 16140-5:2020</b>	Microbiology of the food chain — Method validation — Part 5: Protocol for factorial interlaboratory validation for non-proprietary methods	ISO/TC 34/SC 9
<b>ISO 16140-6:2019</b>	Microbiology of the food chain — Method validation — Part 6: Protocol for the validation of alternative (proprietary) methods for microbiological confirmation and typing procedures	ISO/TC 34/SC 9
<b>ISO 16140-7:2024</b>	Microbiology of the food chain — Method validation — Part 7: Protocol for the validation of identification methods of microorganisms	ISO/TC 34/SC 9
<b>ISO 15216-1:2017</b>	Microbiology of the food chain — Horizontal method for determination of hepatitis A virus and norovirus using real-time RT-PCR — Part 1: Method for quantification	ISO/TC 34/SC 9
<b>ISO 15216-1:2017 /Amd 1:2021</b>	Microbiology of the food chain — Horizontal method for determination of hepatitis A virus and norovirus using real-time RT-PCR — Part 1: Method for quantification — Amendment 1	ISO/TC 34/SC 9
<b>ISO 15216-2:2019</b>	Microbiology of the food chain — Horizontal method for determination of hepatitis A virus and norovirus using real-time RT-PCR — Part 2: Method for detection	ISO/TC 34/SC 9
<b>ISO 15214:1998</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of mesophilic lactic acid bacteria — Colony-count technique at 30 degrees C	ISO/TC 34/SC 9
<b>ISO 15213-1:2023</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of <i>Clostridium spp.</i> — Part 1: Enumeration of sulfite-reducing <i>Clostridium spp.</i> by colony-count technique	ISO/TC 34/SC 9

<b>ISO 15213-1:2023 /PWI Amd 1</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of <i>Clostridium spp.</i> — Part 1: Enumeration of sulfite-reducing <i>Clostridium spp.</i> by colony-count technique — Amendment 1	ISO/TC 34/SC 9
<b>ISO 15213-2:2023</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of <i>Clostridium spp.</i> — Part 2: Enumeration of <i>Clostridium perfringens</i> by colony-count technique	ISO/TC 34/SC 9
<b>ISO 15213-2:2023 /PWI Amd 1</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of <i>Clostridium spp.</i> — Part 2: Enumeration of <i>Clostridium perfringens</i> by colony-count technique — Amendment 1	ISO/TC 34/SC 9
<b>ISO 13722:2017</b>	Microbiology of the food chain — Enumeration of <i>Brochothrix spp.</i> — Colony-count technique	ISO/TC 34/SC 9
<b>ISO 13720:2010</b>	Meat and meat products — Enumeration of presumptive <i>Pseudomonas spp.</i>	ISO/TC 34/SC 9
<b>ISO 13307:2013</b>	Microbiology of food and animal feed — Primary production stage — Sampling techniques	ISO/TC 34/SC 9
<b>ISO 11290-1:2017</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> and of <i>Listeria spp.</i> — Part 1: Detection method	ISO/TC 34/SC 9
<b>ISO 11290-2:2017</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> and of <i>Listeria spp.</i> — Part 2: Enumeration method	ISO/TC 34/SC 9
<b>ISO 11289:1993</b>	Heat-processed foods in hermetically sealed containers — Determination of pH	ISO/TC 34/SC 9
<b>ISO 11133:2014</b>	Microbiology of food, animal feed and water — Preparation, production, storage and performance testing of culture media	ISO/TC 34/SC 9
<b>ISO 11133:2014 /Amd 1:2018</b>	Microbiology of food, animal feed and water — Preparation, production, storage and performance testing of culture media — Amendment 1	ISO/TC 34/SC 9
<b>ISO 11133:2014 /Amd 2:2020</b>	Microbiology of food, animal feed and water — Preparation, production, storage and performance testing of culture media — Amendment 2	ISO/TC 34/SC 9
<b>ISO 10273:2017</b>	Microbiology of the food chain — Horizontal method for the detection of pathogenic <i>Yersinia enterocolitica</i>	ISO/TC 34/SC 9
<b>ISO 10272-1:2017</b>	Microbiology of the food chain — Horizontal method for detection and enumeration of <i>Campylobacter spp.</i> — Part 1: Detection method	ISO/TC 34/SC 9

<b>ISO 10272-1:2017 /Amd 1:2023</b>	Microbiology of the food chain — Horizontal method for detection and enumeration of <i>Campylobacter spp.</i> — Part 1: Detection method — Amendment 1: Inclusion of methods for molecular confirmation and identification of thermotolerant <i>Campylobacter spp.</i> , the use of growth supplement in Preston broth and changes in the performance testing of culture media	ISO/TC 34/SC 9
<b>ISO 10272-2:2017</b>	Microbiology of the food chain — Horizontal method for detection and enumeration of <i>Campylobacter spp.</i> — Part 2: Colony-count technique	ISO/TC 34/SC 9
<b>ISO 10272-2:2017 /Amd 1:2023</b>	Microbiology of the food chain — Horizontal method for detection and enumeration of <i>Campylobacter spp.</i> — Part 2: Colony-count technique — Amendment 1: Inclusion of methods for molecular confirmation and identification of thermotolerant <i>Campylobacter spp.</i> and changes in the performance testing of culture media	ISO/TC 34/SC 9
<b>ISO 7932:2004</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of presumptive <i>Bacillus cereus</i> — Colony-count technique at 30 degrees C	ISO/TC 34/SC 9
<b>ISO 7932:2004 /Amd 1:2020</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of presumptive <i>Bacillus cereus</i> — Colony-count technique at 30 degrees C — Amendment 1: Inclusion of optional tests	ISO/TC 34/SC 9
<b>ISO 7251:2005</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive <i>Escherichia coli</i> — Most probable number technique	ISO/TC 34/SC 9
<b>ISO 7251:2005 /Amd 1:2023</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive <i>Escherichia coli</i> — Most probable number technique — Amendment 1: Inclusion of performance testing of culture media and reagents	ISO/TC 34/SC 9
<b>ISO 7218:2024</b>	Microbiology of the food chain — General requirements and guidance for microbiological examinations	ISO/TC 34/SC 9
<b>ISO 6888-1:2021</b>	Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci ( <i>Staphylococcus aureus</i> and other species) — Part 1: Method using Baird-Parker agar medium	ISO/TC 34/SC 9
<b>ISO 6888-1:2021 /Amd 1:2023</b>	Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci ( <i>Staphylococcus aureus</i> and other species) — Part 1: Method using Baird-Parker agar medium — Amendment 1	ISO/TC 34/SC 9
<b>ISO 6888-2:2021</b>	Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci ( <i>Staphylococcus aureus</i> and other species) — Part 2: Method using rabbit plasma fibrinogen agar medium	ISO/TC 34/SC 9

<b>ISO 6888-2:2021 /Amd 1:2023</b>	Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci ( <i>Staphylococcus aureus</i> and other species) — Part 2: Method using rabbit plasma fibrinogen agar medium — Amendment 1	ISO/TC 34/SC 9
<b>ISO 6888-3:2003</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci ( <i>Staphylococcus aureus</i> and other species) — Part 3: Detection and MPN technique for low numbers	ISO/TC 34/SC 9
<b>ISO 6887-1:2017</b>	Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 1: General rules for the preparation of the initial suspension and decimal dilutions	ISO/TC 34/SC 9
<b>ISO 6887-1:2017 /Amd 1:2024</b>	Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 1: General rules for the preparation of the initial suspension and decimal dilutions — Amendment 1: Requirements and guidance on the use of a larger test portion size for qualitative methods	ISO/TC 34/SC 9
<b>ISO 6887-2:2017</b>	Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 2: Specific rules for the preparation of meat and meat products	ISO/TC 34/SC 9
<b>ISO 6887-3:2017</b>	Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 3: Specific rules for the preparation of fish and fishery products	ISO/TC 34/SC 9
<b>ISO 6887-3:2017 /Amd 1:2020</b>	Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 3: Specific rules for the preparation of fish and fishery products — Amendment 1: Sample preparation for raw marine gastropods	ISO/TC 34/SC 9
<b>ISO 6887-4:2017</b>	Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 4: Specific rules for the preparation of miscellaneous products	ISO/TC 34/SC 9
<b>ISO 6887-5:2020</b>	Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 5: Specific rules for the preparation of milk and milk products	ISO/TC 34/SC 9
<b>ISO 6887-6:2013</b>	Microbiology of food and animal feed — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 6: Specific rules for the preparation of samples taken at the primary production stage	ISO/TC 34/SC 9

<b>ISO 6579-1:2017</b>	Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> — Part 1: Detection of <i>Salmonella</i> spp.	ISO/TC 34/SC 9
<b>ISO 6579-1:2017 /Amd 1:2020</b>	Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> — Part 1: Detection of <i>Salmonella</i> spp. — Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC	ISO/TC 34/SC 9
<b>ISO 6579-1:2017/PWI Amd 2</b>	Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> — Part 1: Detection of <i>Salmonella</i> spp. — Amendment 2	ISO/TC 34/SC 9
<b>ISO 6579-4:2025</b>	Microbiology of the food chain — Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> — Part 4: Identification of monophasic <i>Salmonella</i> Typhimurium (1,4,[5],12:i:-) by polymerase chain reaction (PCR)	ISO/TC 34/SC 9
<b>ISO 4833-1:2013</b>	Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 °C by the pour plate technique	ISO/TC 34/SC 9
<b>ISO 4833-1:2013 /Amd 1:2022</b>	Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 1: Colony count at 30 °C by the pour plate technique — Amendment 1: Clarification of scope	ISO/TC 34/SC 9
<b>ISO 4833-2:2013</b>	Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 2: Colony count at 30 °C by the surface plating technique	ISO/TC 34/SC 9
<b>ISO 4833-2:2013 /Amd 1:2022</b>	Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 2: Colony count at 30 °C by the surface plating technique — Amendment 1: Clarification of scope	ISO/TC 34/SC 9
<b>ISO 4833-2:2013 /Cor 1:2014</b>	Microbiology of the food chain — Horizontal method for the enumeration of microorganisms — Part 2: Colony count at 30 °C by the surface plating technique — Technical Corrigendum 1	ISO/TC 34/SC 9
<b>ISO 4832:2006</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique	ISO/TC 34/SC 9
<b>ISO 4831:2006</b>	Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of coliforms — Most probable number technique	ISO/TC 34/SC 9

## NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/ SC 10 DE ALIMENTOS PARA ANIMALES Y PIENSOS

CÓDIGO	TÍTULO	COMITÉ /SUBCOMITE
<b>ISO 30024:2024</b>	Animal feeding stuffs — Determination of phytase activity	ISO/TC 34/SC 10
<b>ISO 20588:2019</b>	Animal feeding stuffs — Vocabulary	ISO/TC 34/SC 10
<b>ISO 19942:2018 /Amd 1:2020</b>	Maize ( <i>Zea mays L.</i> ) — Specification — Amendment 1: Feed maize	ISO/TC 34/SC 10
<b>ISO 17375:2006</b>	Animal feeding stuffs — Determination of aflatoxin B1	ISO/TC 34/SC 10
<b>ISO 17372:2008</b>	Animal feeding stuffs — Determination of zearalenone by immunoaffinity column chromatography and high performance liquid chromatography	ISO/TC 34/SC 10
<b>ISO 17372:2008 /Amd 1:2013</b>	Animal feeding stuffs — Determination of zearalenone by immunoaffinity column chromatography and high performance liquid chromatography — Amendment 1: Limitation of the scope	ISO/TC 34/SC 10
<b>ISO 17180:2013</b>	Animal feeding stuffs — Determination of lysine, methionine and threonine in commercial amino acid products and premixtures	ISO/TC 34/SC 10
<b>ISO 16472:2006</b>	Animal feeding stuffs — Determination of amylase-treated neutral detergent fibre content (aNDF)	ISO/TC 34/SC 10
<b>ISO 15914:2004</b>	Animal feeding stuffs — Enzymatic determination of total starch content	ISO/TC 34/SC 10
<b>ISO 15914-2:2024</b>	Animal feeding stuffs — Enzymatic determination of total starch content — Part 2: Method by enzymatic determination with a hexokinase system and potassium hydroxide dispersion	ISO/TC 34/SC 10
<b>ISO 14939:2001</b>	Animal feeding stuffs — Determination of carbadox content — Method using high-performance liquid chromatography	ISO/TC 34/SC 10
<b>ISO 14902:2001</b>	Animal feeding stuffs — Determination of trypsin inhibitor activity of soya products	ISO/TC 34/SC 10
<b>ISO 14797:1999</b>	Animal feeding stuffs — Determination of furazolidone content — Method using high-performance liquid chromatography	ISO/TC 34/SC 10
<b>ISO 14718:1998</b>	Animal feeding stuffs — Determination of aflatoxin B1 content of mixed feeding stuffs — Method using high-performance liquid chromatography	ISO/TC 34/SC 10
<b>ISO 14565:2000</b>	Animal feeding stuffs — Determination of vitamin A content — Method using high-performance liquid chromatography	ISO/TC 34/SC 10

<b>ISO 14183:2005</b>	Animal feeding stuffs — Determination of monensin, narasin and salinomycin contents — Liquid chromatographic method using post-column derivatization	ISO/TC 34/SC 10
<b>ISO 14183:2005 /Cor 1:2010</b>	Animal feeding stuffs — Determination of monensin, narasin and salinomycin contents — Liquid chromatographic method using post-column derivatization — Technical Corrigendum 1	ISO/TC 34/SC 10
<b>ISO 14182:1999</b>	Animal feeding stuffs — Determination of residues of organophosphorus pesticides — Gas chromatographic method	ISO/TC 34/SC 10
<b>ISO 14181:2000</b>	Animal feeding stuffs — Determination of residues of organochlorine pesticides — Gas chromatographic method	ISO/TC 34/SC 10
<b>ISO 13906:2008</b>	Animal feeding stuffs — Determination of acid detergent fibre (ADF) and acid detergent lignin (ADL) contents	ISO/TC 34/SC 10
<b>ISO 13904:2016</b>	Animal feeding stuffs — Determination of tryptophan content	ISO/TC 34/SC 10
<b>ISO 13903:2005</b>	Animal feeding stuffs — Determination of amino acids content	ISO/TC 34/SC 10
<b>ISO 12099:2017</b>	Animal feeding stuffs, cereals and milled cereal products — Guidelines for the application of near infrared spectrometry	ISO/TC 34/SC 10
<b>ISO 9831:1998</b>	Animal feeding stuffs, animal products, and faeces or urine — Determination of gross calorific value — Bomb calorimeter method	ISO/TC 34/SC 10
<b>ISO 7485:2000</b>	Animal feeding stuffs — Determination of potassium and sodium contents — Methods using flame-emission spectrometry	ISO/TC 34/SC 10
<b>ISO 7088:1981</b>	Fish-meal — Vocabulary	ISO/TC 34/SC 10
<b>ISO 6870:2002</b>	Animal feeding stuffs — Qualitative determination of zearalenone	ISO/TC 34/SC 10
<b>ISO 6869:2000</b>	Animal feeding stuffs — Determination of the contents of calcium, copper, iron, magnesium, manganese, potassium, sodium and zinc — Method using atomic absorption spectrometry	ISO/TC 34/SC 10
<b>ISO 6867:2000</b>	Animal feeding stuffs — Determination of vitamin E content — Method using high-performance liquid chromatography	ISO/TC 34/SC 10
<b>ISO 6866:1985</b>	Animal feeding stuffs — Determination of free and total gossypol	ISO/TC 34/SC 10
<b>ISO 6865:2000</b>	Animal feeding stuffs — Determination of crude fibre content — Method with intermediate filtration	ISO/TC 34/SC 10

<b>ISO 6655:1997</b>	Animal feeding stuffs — Determination of soluble nitrogen content after treatment with pepsin in dilute hydrochloric acid	ISO/TC 34/SC 10
<b>ISO 6654:1991</b>	Animal feeding stuffs — Determination of urea content	ISO/TC 34/SC 10
<b>ISO 6498:2012</b>	Animal feeding stuffs — Guidelines for sample preparation	ISO/TC 34/SC 10
<b>ISO 6497:2002</b>	Animal feeding stuffs — Sampling	ISO/TC 34/SC 10
<b>ISO 6496:1999</b>	Animal feeding stuffs — Determination of moisture and other volatile matter content	ISO/TC 34/SC 10
<b>ISO 6495-1:2015</b>	Animal feeding stuffs — Determination of water-soluble chlorides content — Part 1: Titrimetric method	ISO/TC 34/SC 10
<b>ISO 6493:2000</b>	Animal feeding stuffs — Determination of starch content — Polarimetric method	ISO/TC 34/SC 10
<b>ISO 6492:1999</b>	Animal feeding stuffs — Determination of fat content	ISO/TC 34/SC 10
<b>ISO 6491:1998</b>	Animal feeding stuffs — Determination of phosphorus content — Spectrometric method	ISO/TC 34/SC 10
<b>ISO 6490-1:1985</b>	Animal feeding stuffs — Determination of calcium content — Part 1: Titrimetric method	ISO/TC 34/SC 10
<b>ISO 5985:2002</b>	Animal feeding stuffs — Determination of ash insoluble in hydrochloric acid	ISO/TC 34/SC 10
<b>ISO 5985:2002 /Amd 1:2015</b>	Animal feeding stuffs — Determination of ash insoluble in hydrochloric acid — Amendment 1	ISO/TC 34/SC 10
<b>ISO 5985:2002 /Cor 1:2005</b>	Animal feeding stuffs — Determination of ash insoluble in hydrochloric acid — Technical Corrigendum 1	ISO/TC 34/SC 10
<b>ISO 5984:2022</b>	Animal feeding stuffs — Determination of crude ash	ISO/TC 34/SC 10
<b>ISO 5983-1:2005</b>	Animal feeding stuffs — Determination of nitrogen content and calculation of crude protein content — Part 1: Kjeldahl method	ISO/TC 34/SC 10
<b>ISO 5983-1:2005 /Cor 1:2008</b>	Animal feeding stuffs — Determination of nitrogen content and calculation of crude protein content — Part 1: Kjeldahl method — Technical Corrigendum 1	ISO/TC 34/SC 10
<b>ISO 5983-2:2009</b>	Animal feeding stuffs — Determination of nitrogen content and calculation of crude protein content — Part 2: Block digestion and steam distillation method	ISO/TC 34/SC 10
<b>ISO 5510:1984</b>	Animal feeding stuffs — Determination of available lysine	ISO/TC 34/SC 10
<b>ISO 5061:2002</b>	Animal feeding stuffs — Determination of castor oil seed husks — Microscope method	ISO/TC 34/SC 10

## NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/ SC 11 ANÁLISIS SENSORIAL

CÓDIGO	TÍTULO	COMITÉ /SUBCOMITE
ISO 29841:2009	Vegetable fats and oils — Determination of the degradation products of chlorophylls a and a' (pheophytins a, a' and pyropheophytins)	ISO/TC 34/SC 11
ISO 29841:2009 /Amd 1:2016	Vegetable fats and oils — Determination of the degradation products of chlorophylls a and a' (pheophytins a, a' and pyropheophytins) — Amendment 1	ISO/TC 34/SC 11
ISO 29822:2009	Vegetable fats and oils — Isomeric diacylglycerols — Determination of relative amounts of 1,2- and 1,3- diacylglycerols	ISO/TC 34/SC 11
ISO 28198:2018	Vegetable fats and oils — Determination of toluene insoluble matter	ISO/TC 34/SC 11
ISO 27608:2010	Animal and vegetable fats and oils — Determination of Lovibond® colour — Automatic method	ISO/TC 34/SC 11
ISO 27608:2010 /Amd 1:2016	Animal and vegetable fats and oils — Determination of Lovibond® colour — Automatic method — Amendment 1	ISO/TC 34/SC 11
ISO 27107:2008	Animal and vegetable fats and oils — Determination of peroxide value — Potentiometric end-point determination	ISO/TC 34/SC 11
ISO 24363:2023	Determination of fatty acid methyl esters ( <i>cis</i> and <i>trans</i> ) and squalene in olive oil and other vegetable oils by gas chromatography	ISO/TC 34/SC 11
ISO 23942:2022	Determination of hydroxytyrosol and tyrosol content in extra virgin olive oils — Reverse phase high performance liquid chromatography (RP-HPLC) method	ISO/TC 34/SC 11
ISO 23349:2020	Animal and vegetable fats and oils — Determination of sterols and stanols in foods and dietary supplements containing added phytosterols	ISO/TC 34/SC 11
ISO 23275-1:2006	Animal and vegetable fats and oils — Cocoa butter equivalents in cocoa butter and plain chocolate — Part 1: Determination of the presence of cocoa butter equivalents	ISO/TC 34/SC 11
ISO 23275-2:2006	Animal and vegetable fats and oils — Cocoa butter equivalents in cocoa butter and plain chocolate — Part 2: Quantification of cocoa butter equivalents	ISO/TC 34/SC 11

<b>ISO 22959:2009</b>	Animal and vegetable fats and oils — Determination of polycyclic aromatic hydrocarbons by on-line donor-acceptor complex chromatography and HPLC with fluorescence detection	ISO/TC 34/SC 11
<b>ISO 21846</b>	Vegetable fats and oils — Determination of composition of triacylglycerols and composition and content of diacylglycerols by capillary gas chromatography	ISO/TC 34/SC 11
<b>ISO 21846:2018</b>	Vegetable fats and oils — Determination of composition of triacylglycerols and composition and content of diacylglycerols by capillary gas chromatography	ISO/TC 34/SC 11
<b>ISO 21033:2016</b>	Animal and vegetable fats and oils — Determination of trace elements by inductively coupled plasma optical emission spectroscopy (ICP-OES)	ISO/TC 34/SC 11
<b>ISO 20948:2024</b>	Vegetable fats and oils — Determination of aflatoxins B1, B2, G1, G2 by immunoaffinity column clean-up and high-performance liquid chromatography	ISO/TC 34/SC 11
<b>ISO 20122:2024</b>	Vegetable oils — Determination of mineral oil saturated hydrocarbons (MOSH) and mineral oil aromatic hydrocarbons (MOAH) with online-coupled high performance liquid chromatography-gas chromatography-flame ionization detection (HPLC-GC-FID) analysis — Method for low limit of quantification	ISO/TC 34/SC 11
<b>ISO 19219:2002</b>	Animal and vegetable fats and oils — Determination of visible foots in crude fats and oils	ISO/TC 34/SC 11
<b>ISO 18609:2000</b>	Animal and vegetable fats and oils — Determination of unsaponifiable matter — Method using hexane extraction	ISO/TC 34/SC 11
<b>ISO 18395:2005</b>	Animal and vegetable fats and oils — Determination of monoacylglycerols, diacylglycerols, triacylglycerols and glycerol by high-performance size-exclusion chromatography (HPSEC)	ISO/TC 34/SC 11
<b>ISO 18363-1:2015</b>	Animal and vegetable fats and oils — Determination of fatty-acid-bound chloropropanediols (MCPDs) and glycidol by GC/MS — Part 1: Method using fast alkaline transesterification and measurement for 3-MCPD and differential measurement for glycidol	ISO/TC 34/SC 11
<b>ISO 18363-2:2025</b>	Animal and vegetable fats and oils — Determination of fatty-acid-bound chloropropanediols (MCPDs) and glycidol by GC/MS — Part 2: Method using slow alkaline transesterification and measurement for 2-MCPD, 3-MCPD and glycidol	ISO/TC 34/SC 11
<b>ISO 18363-3:2024</b>	Animal and vegetable fats and oils — Determination of fatty-acid-bound chloropropanediols (MCPDs) and glycidol by GC/MS — Part 3: Method using acid transesterification and measurement for 2-MCPD, 3-MCPD and glycidol	ISO/TC 34/SC 11

<b>ISO 18363-4:2021</b>	Animal and vegetable fats and oils — Determination of fatty-acid-bound chloropropanediols (MCPDs) and glycidol by GC/MS — Part 4: Method using fast alkaline transesterification and measurement for 2-MCPD, 3-MCPD and glycidol by GC-MS/MS	ISO/TC 34/SC 11
<b>ISO 18301:2014</b>	Animal and vegetable fats and oils — Determination of conventional mass per volume (litre weight in air) — Oscillating U-tube method	ISO/TC 34/SC 11
<b>ISO 17932:2011</b>	Palm oil — Determination of the deterioration of bleachability index (DOBI) and carotene content	ISO/TC 34/SC 11
<b>ISO 17780:2015</b>	Animal and vegetable fats and oils — Determination of aliphatic hydrocarbons in vegetable oils	ISO/TC 34/SC 11
<b>ISO 16931:2009</b>	Animal and vegetable fats and oils — Determination of polymerized triacylglycerols by high-performance size-exclusion chromatography (HPSEC)	ISO/TC 34/SC 11
<b>ISO 16035:2003</b>	Animal and vegetable fats and oils — Determination of low-boiling halogenated hydrocarbons in edible oils	ISO/TC 34/SC 11
<b>ISO 15788-1:1999</b>	Animal and vegetable fats and oils — Determination of stigmastadienes in vegetable oils — Part 1: Method using capillary-column gas chromatography (Reference method)	ISO/TC 34/SC 11
<b>ISO 15788-2:2003</b>	Animal and vegetable fats and oils — Determination of stigmastadienes in vegetable oils — Part 2: Method using high-performance liquid chromatography (HPLC)	ISO/TC 34/SC 11
<b>ISO 15774:2017</b>	Animal and vegetable fats and oils — Determination of cadmium content by direct graphite furnace atomic absorption spectrometry	ISO/TC 34/SC 11
<b>ISO 15753:2016</b>	Animal and vegetable fats and oils — Determination of polycyclic aromatic hydrocarbons	ISO/TC 34/SC 11
<b>ISO 15305:1998</b>	Animal and vegetable fats and oils — Determination of Lovibond colour	ISO/TC 34/SC 11
<b>ISO 15303:2001</b>	Animal and vegetable fats and oils — Detection and identification of a volatile organic contaminant by GC/MS	ISO/TC 34/SC 11
<b>ISO 15302:2017</b>	Animal and vegetable fats and oils — Determination of benzo[a]pyrene — Reverse-phase high performance liquid chromatography method	ISO/TC 34/SC 11
<b>ISO 15301:2001</b>	Animal and vegetable fats and oils — Determination of sediment in crude fats and oils — Centrifuge method	ISO/TC 34/SC 11
<b>ISO 15301:2001 /Cor 1:2007</b>	Animal and vegetable fats and oils — Determination of sediment in crude fats and oils — Centrifuge method — Technical Corrigendum 1	ISO/TC 34/SC 11
<b>ISO 15267:1998</b>	Animal and vegetable fats and oils — Flashpoint limit test using Pensky-Martens closed cup flash tester	ISO/TC 34/SC 11

<b>ISO 13884:2003</b>	Animal and vegetable fats and oils — Determination of isolated trans isomers by infrared spectrometry	ISO/TC 34/SC 11
<b>ISO 12966-1:2014</b>	Animal and vegetable fats and oils — Gas chromatography of fatty acid methyl esters — Part 1: Guidelines on modern gas chromatography of fatty acid methyl esters	ISO/TC 34/SC 11
<b>ISO 12966-2:2017</b>	Animal and vegetable fats and oils — Gas chromatography of fatty acid methyl esters — Part 2: Preparation of methyl esters of fatty acids	ISO/TC 34/SC 11
<b>ISO 12966-3:2016</b>	Animal and vegetable fats and oils — Gas chromatography of fatty acid methyl esters — Part 3: Preparation of methyl esters using trimethylsulfonium hydroxide (TMSH)	ISO/TC 34/SC 11
<b>ISO 12966-4:2015</b>	Animal and vegetable fats and oils — Gas chromatography of fatty acid methyl esters — Part 4: Determination by capillary gas chromatography	ISO/TC 34/SC 11
<b>ISO 12873:2010</b>	Olive oils and olive-pomace oils — Determination of wax content by capillary gas chromatography	ISO/TC 34/SC 11
<b>ISO 12872:2022</b>	Olive oils and olive-pomace oils — Determination of the 2-glycerol monopalmitate content	ISO/TC 34/SC 11
<b>ISO 12871:2019</b>	Olive oils and olive-pomace oils — Determination of aliphatic and triterpenic alcohols content by capillary gas chromatography	ISO/TC 34/SC 11
<b>ISO 12228-1:2014</b>	Determination of individual and total sterols contents — Gas chromatographic method — Part 1: Animal and vegetable fats and oils	ISO/TC 34/SC 11
<b>ISO 12228-2:2014</b>	Determination of individual and total sterols contents — Gas chromatographic method — Part 2: Olive oils and olive pomace oils	ISO/TC 34/SC 11
<b>ISO 12193:2004</b>	Animal and vegetable fats and oils — Determination of lead by direct graphite furnace atomic absorption spectroscopy	ISO/TC 34/SC 11
<b>ISO 11702:2016</b>	Animal and vegetable fats and oils — Enzymatic determination of total sterols content	ISO/TC 34/SC 11
<b>ISO 11701:2009</b>	Vegetable fats and oils — Determination of phospholipids content in lecithins by HPLC using a light-scattering detector	ISO/TC 34/SC 11
<b>ISO 11053:2009</b>	Vegetable fats and oils — Determination of cocoa butter equivalents in milk chocolate	ISO/TC 34/SC 11
<b>ISO 10540-1:2003</b>	Animal and vegetable fats and oils — Determination of phosphorus content — Part 1: Colorimetric method	ISO/TC 34/SC 11
<b>ISO 10540-2:2003</b>	Animal and vegetable fats and oils — Determination of phosphorus content — Part 2: Method using graphite furnace atomic absorption spectrometry	ISO/TC 34/SC 11

<b>ISO 10540-3:2002</b>	Animal and vegetable fats and oils — Determination of phosphorus content — Part 3: Method using inductively coupled plasma (ICP) optical emission spectroscopy	ISO/TC 34/SC 11
<b>ISO 10539:2002</b>	Animal and vegetable fats and oils — Determination of alkalinity	ISO/TC 34/SC 11
<b>ISO 9936:2016</b>	Animal and vegetable fats and oils — Determination of tocopherol and tocotrienol contents by high-performance liquid chromatography	ISO/TC 34/SC 11
<b>ISO 9832:2002</b>	Animal and vegetable fats and oils — Determination of residual technical hexane content	ISO/TC 34/SC 11
<b>ISO 8534:2017</b>	Animal and vegetable fats and oils — Determination of water content — Karl Fischer method (pyridine free)	ISO/TC 34/SC 11
<b>ISO 8420:2002</b>	Animal and vegetable fats and oils — Determination of content of polar compounds	ISO/TC 34/SC 11
<b>ISO 8420:2002 /Cor 1:2004</b>	Animal and vegetable fats and oils — Determination of content of polar compounds — Technical Corrigendum 1	ISO/TC 34/SC 11
<b>ISO 8294:1994</b>	Animal and vegetable fats and oils — Determination of copper, iron and nickel contents — Graphite furnace atomic absorption method	ISO/TC 34/SC 11
<b>ISO 8292-1:2008</b>	Animal and vegetable fats and oils — Determination of solid fat content by pulsed NMR — Part 1: Direct method	ISO/TC 34/SC 11
<b>ISO 8292-2:2008</b>	Animal and vegetable fats and oils — Determination of solid fat content by pulsed NMR — Part 2: Indirect method	ISO/TC 34/SC 11
<b>ISO 7366:1987</b>	Animal and vegetable fats and oils — Determination of 1-monoglycerides and free glycerol contents	ISO/TC 34/SC 11
<b>ISO 6886:2016</b>	Animal and vegetable fats and oils — Determination of oxidative stability (accelerated oxidation test)	ISO/TC 34/SC 11
<b>ISO 6885:2016</b>	Animal and vegetable fats and oils — Determination of anisidine value	ISO/TC 34/SC 11
<b>ISO 6884:2008</b>	Animal and vegetable fats and oils — Determination of ash	ISO/TC 34/SC 11
<b>ISO 6883:2017</b>	Animal and vegetable fats and oils — Determination of conventional mass per volume (litre weight in air)	ISO/TC 34/SC 11
<b>ISO 6800:1997</b>	Animal and vegetable fats and oils — Determination of the composition of fatty acids in the 2-position of the triglyceride molecules	ISO/TC 34/SC 11
<b>ISO 6656:2002</b>	Animal and vegetable fats and oils — Determination of polyethylene-type polymers	ISO/TC 34/SC 11
<b>ISO 6463:1982</b>	Animal and vegetable fats and oils — Determination of butylhydroxyanisole (BHA) and butylhydroxytoluene (BHT) — Gas-liquid chromatographic method	ISO/TC 34/SC 11
<b>ISO 6321:2021</b>	Animal and vegetable fats and oils — Determination of melting point in open capillary tubes — Slip point	ISO/TC 34/SC 11

<b>ISO 6320:2017</b>	Animal and vegetable fats and oils — Determination of refractive index	ISO/TC 34/SC 11
<b>ISO 5558:1982</b>	Animal and vegetable fats and oils — Detection and identification of antioxidants — Thin-layer chromatographic method	ISO/TC 34/SC 11
<b>ISO 5555:2001</b>	Animal and vegetable fats and oils — Sampling	ISO/TC 34/SC 11
<b>ISO 5555:2001 /Amd 1:2014</b>	Animal and vegetable fats and oils — Sampling — Amendment 1: Flexitanks	ISO/TC 34/SC 11
<b>ISO 5132:2024</b>	Animal and vegetable fats and oils — High-performance liquid chromatography (HPLC) analysis of phenolic antioxidants	ISO/TC 34/SC 11
<b>ISO 3961:2024</b>	Animal and vegetable fats and oils — Determination of iodine value	ISO/TC 34/SC 11
<b>ISO 3960:2017</b>	Animal and vegetable fats and oils — Determination of peroxide value — Iodometric (visual) endpoint determination	ISO/TC 34/SC 11
<b>ISO 3657:2023</b>	Animal and vegetable fats and oils — Determination of saponification value	ISO/TC 34/SC 11
<b>ISO 3656:2011</b>	Animal and vegetable fats and oils — Determination of ultraviolet absorbance expressed as specific UV extinction	ISO/TC 34/SC 11
<b>ISO 3656:2011 /Amd 1:2017</b>	Animal and vegetable fats and oils — Determination of ultraviolet absorbance expressed as specific UV extinction — Amendment 1	ISO/TC 34/SC 11
<b>ISO 3596:2000</b>	Animal and vegetable fats and oils — Determination of unsaponifiable matter — Method using diethyl ether extraction	ISO/TC 34/SC 11
<b>ISO 935:1988</b>	Animal and vegetable fats and oils — Determination of titre	ISO/TC 34/SC 11
<b>ISO 934:1980</b>	Animal and vegetable fats and oils — Determination of water content — Entrainment method	ISO/TC 34/SC 11
<b>ISO 663:2017</b>	Animal and vegetable fats and oils — Determination of insoluble impurities content	ISO/TC 34/SC 11
<b>ISO 662:2016</b>	Animal and vegetable fats and oils — Determination of moisture and volatile matter content	ISO/TC 34/SC 11
<b>ISO 661:2003</b>	Animal and vegetable fats and oils — Preparation of test sample	ISO/TC 34/SC 11
<b>ISO 660:2020</b>	Animal and vegetable fats and oils — Determination of acid value and acidity	ISO/TC 34/SC 11

## NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/ SC 12 DE CAFÉ

CÓDIGO	TÍTULO	COMITÉ /SUBCOMITE
ISO 29842:2024	Sensory analysis — Methodology — Balanced incomplete block designs	ISO/TC 34/SC 12
ISO 20784:2021	Sensory analysis — Guidance on substantiation for sensory and consumer product claims	ISO/TC 34/SC 12
ISO 20613:2019	Sensory analysis — General guidance for the application of sensory analysis in quality control	ISO/TC 34/SC 12
ISO 16820:2019	Sensory analysis — Methodology — Sequential analysis	ISO/TC 34/SC 12
ISO 16779:2015	Sensory analysis — Assessment (determination and verification) of the shelf life of foodstuffs	ISO/TC 34/SC 12
ISO 16657:2023	Sensory analysis — Apparatus — Olive oil tasting glass	ISO/TC 34/SC 12
ISO 13302:2003	Sensory analysis — Methods for assessing modifications to the flavour of foodstuffs due to packaging	ISO/TC 34/SC 12
ISO 13301:2018	Sensory analysis — Methodology — General guidance for measuring odour, flavour and taste detection thresholds by a three-alternative forced-choice (3-AFC) procedure	ISO/TC 34/SC 12
ISO 13300-1:2006	Sensory analysis — General guidance for the staff of a sensory evaluation laboratory — Part 1: Staff responsibilities	ISO/TC 34/SC 12
ISO 13300-2:2006	Sensory analysis — General guidance for the staff of a sensory evaluation laboratory — Part 2: Recruitment and training of panel leaders	ISO/TC 34/SC 12
ISO 13299:2016	Sensory analysis — Methodology — General guidance for establishing a sensory profile	ISO/TC 34/SC 12
ISO 11136:2014	Sensory analysis — Methodology — General guidance for conducting hedonic tests with consumers in a controlled area	ISO/TC 34/SC 12
ISO 11136:2014 /Amd 1:2020	Sensory analysis — Methodology — General guidance for conducting hedonic tests with consumers in a controlled area — Amendment 1	ISO/TC 34/SC 12
ISO 11132:2021	Sensory analysis — Methodology — Guidelines for the measurement of the performance of a quantitative descriptive sensory panel	ISO/TC 34/SC 12
ISO 11056:2021	Sensory analysis — Methodology — Magnitude estimation method	ISO/TC 34/SC 12
ISO 11037:2011	Sensory analysis — Guidelines for sensory assessment of the colour of products	ISO/TC 34/SC 12
ISO 11036:2020	Sensory analysis — Methodology — Texture profile	ISO/TC 34/SC 12
ISO 11035:1994	Sensory analysis — Identification and selection of descriptors for establishing a sensory profile by a multidimensional approach	ISO/TC 34/SC 12

<b>ISO 10399:2017</b>	Sensory analysis — Methodology — Duo-trio test	ISO/TC 34/SC 12
<b>ISO 8589:2007</b>	Sensory analysis — General guidance for the design of test rooms	ISO/TC 34/SC 12
<b>ISO 8589:2007 /Amd 1:2014</b>	Sensory analysis — General guidance for the design of test rooms — Amendment 1	ISO/TC 34/SC 12
<b>ISO 8588:2017</b>	Sensory analysis — Methodology — "A" - "not A" test	ISO/TC 34/SC 12
<b>ISO 8587:2006</b>	Sensory analysis — Methodology — Ranking	ISO/TC 34/SC 12
<b>ISO 8587:2006 /Amd 1:2013</b>	Sensory analysis — Methodology — Ranking — Amendment 1	ISO/TC 34/SC 12
<b>ISO 8586:2023</b>	Sensory analysis — Selection and training of sensory assessors	ISO/TC 34/SC 12
<b>ISO 6658:2017</b>	Sensory analysis — Methodology — General guidance	ISO/TC 34/SC 12
<b>ISO 5497:1982</b>	Sensory analysis — Methodology — Guidelines for the preparation of samples for which direct sensory analysis is not feasible	ISO/TC 34/SC 12
<b>ISO 5496:2006</b>	Sensory analysis — Methodology — Initiation and training of assessors in the detection and recognition of odours	ISO/TC 34/SC 12
<b>ISO 5496:2006 /Amd 1:2018</b>	Sensory analysis — Methodology — Initiation and training of assessors in the detection and recognition of odours — Amendment 1	ISO/TC 34/SC 12
<b>ISO 5495:2005</b>	Sensory analysis — Methodology — Paired comparison test	ISO/TC 34/SC 12
<b>ISO 5495:2005 /Amd 1:2016</b>	Sensory analysis — Methodology — Paired comparison test — Amendment 1	ISO/TC 34/SC 12
<b>ISO 5495:2005 /Cor 1:2006</b>	Sensory analysis — Methodology — Paired comparison test — Technical Corrigendum 1	ISO/TC 34/SC 12
<b>ISO 5492:2008</b>	Sensory analysis — Vocabulary	ISO/TC 34/SC 12
<b>ISO 5492:2008 /Amd 1:2016</b>	Sensory analysis — Vocabulary — Amendment 1	ISO/TC 34/SC 12
<b>ISO 4121:2003</b>	Sensory analysis — Guidelines for the use of quantitative response scales	ISO/TC 34/SC 12
<b>ISO 4120:2021</b>	Sensory analysis — Methodology — Triangle test	ISO/TC 34/SC 12
<b>ISO 3972:2011</b>	Sensory analysis — Methodology — Method of investigating sensitivity of taste	ISO/TC 34/SC 12

<b>ISO 3972:2011 /Cor 1:2012</b>	Sensory analysis — Methodology — Method of investigating sensitivity of taste — Technical Corrigendum 1	ISO/TC 34/SC 12
<b>ISO 3591:1977</b>	Sensory analysis — Apparatus — Wine-tasting glass	ISO/TC 34/SC 12

## **NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/ SC 15 DE MÉTODOS HORIZONTALES PARA ANÁLISIS DE BIOMARCADORES MOLECULARES**

<b>CÓDIGO</b>	<b>TÍTULO</b>	<b>COMITÉ /SUBCOMITE</b>
<b>ISO 24115:2012</b>	Green coffee — Procedure for calibration of moisture meters — Routine method	ISO/TC 34/SC 15
<b>ISO 24114:2011</b>	Instant coffee — Criteria for authenticity	ISO/TC 34/SC 15
<b>ISO 23134:2022</b>	Coffee and coffee products — Determination of particle size of ground roasted coffee — Horizontal sieving motion method using circular brushes	ISO/TC 34/SC 15
<b>ISO 22994:2021</b>	Coffee extracts — Determination of the dry matter content of coffee extracts — Sea sand method of liquid or pasty coffee extracts	ISO/TC 34/SC 15
<b>ISO 20938:2008</b>	Instant coffee — Determination of moisture content — Karl Fischer method (Reference method)	ISO/TC 34/SC 15
<b>ISO 20481:2008</b>	Coffee and coffee products — Determination of the caffeine content using high performance liquid chromatography (HPLC) — Reference method	ISO/TC 34/SC 15
<b>ISO 18862</b>	Coffee and coffee products — Determination of acrylamide — Methods using high-performance liquid chromatography with mass spectrometric detection (HPLC-MS/MS) and gas chromatography with mass spectrometric detection (GC-MS) after derivatization	ISO/TC 34/SC 15
<b>ISO 18862:2016</b>	Coffee and coffee products — Determination of acrylamide — Methods using HPLC-MS/MS and GC-MS after derivatization	ISO/TC 34/SC 15
<b>ISO 18794:2018</b>	Coffee — Sensory analysis — Vocabulary	ISO/TC 34/SC 15
<b>ISO 11817:1994</b>	Roasted ground coffee — Determination of moisture content — Karl Fischer method (Reference method)	ISO/TC 34/SC 15

<b>ISO 11294:1994</b>	Roasted ground coffee — Determination of moisture content — Method by determination of loss in mass at 103 degrees C (Routine method)	ISO/TC 34/SC 15
<b>ISO 11292:1995</b>	Instant coffee — Determination of free and total carbohydrate contents — Method using high-performance anion-exchange chromatography	ISO/TC 34/SC 15
<b>ISO 10470:2004</b>	Green coffee — Defect reference chart	ISO/TC 34/SC 15
<b>ISO 9116:2025</b>	Green coffee — Guidance on methods of specification	ISO/TC 34/SC 15
<b>ISO 8460:1987</b>	Instant coffee — Determination of free-flow and compacted bulk densities	ISO/TC 34/SC 15
<b>ISO 8455:2011</b>	Green coffee — Guidelines for storage and transport	ISO/TC 34/SC 15
<b>ISO 8455:2011 /Amd 1:2015</b>	Green coffee — Guidelines for storage and transport — Amendment 1	ISO/TC 34/SC 15
<b>ISO 6673</b>	Green coffee — Determination of loss in mass at 105 °C	ISO/TC 34/SC 15
<b>ISO 6673:2003</b>	Green coffee — Determination of loss in mass at 105 degrees C	ISO/TC 34/SC 15
<b>ISO 6670</b>	Instant coffee — Sampling method for bulk units with liners	ISO/TC 34/SC 15
<b>ISO 6670:2002</b>	Instant coffee — Sampling method for bulk units with liners	ISO/TC 34/SC 15
<b>ISO 6669:1995</b>	Green and roasted coffee — Determination of free-flow bulk density of whole beans (Routine method)	ISO/TC 34/SC 15
<b>ISO 6668:2008</b>	Green coffee — Preparation of samples for use in sensory analysis	ISO/TC 34/SC 15
<b>ISO 6667:1985</b>	Green coffee — Determination of proportion of insect-damaged beans	ISO/TC 34/SC 15
<b>ISO 6666:2011</b>	Coffee sampling — Triers for green coffee or raw coffee and parchment coffee	ISO/TC 34/SC 15
<b>ISO 4150:2011</b>	Green coffee or raw coffee — Size analysis — Manual and machine sieving	ISO/TC 34/SC 15
<b>ISO 4149</b>	Green coffee — Olfactory and visual examination and determination of foreign matter and defects	ISO/TC 34/SC 15
<b>ISO 4149:2005</b>	Green coffee — Olfactory and visual examination and determination of foreign matter and defects	ISO/TC 34/SC 15
<b>ISO 4072:1982</b>	Green coffee in bags — Sampling	ISO/TC 34/SC 15
<b>ISO 3726:1983</b>	Instant coffee — Determination of loss in mass at 70 degrees C under reduced pressure	ISO/TC 34/SC 15
<b>ISO 3509:2005</b>	Coffee and coffee products — Vocabulary	ISO/TC 34/SC 15
<b>ISO 1446:2001</b>	Green coffee — Determination of water content — Basic reference method	ISO/TC 34/SC 15
<b>ISO 1446:2001 /Amd 1:2011</b>	Green coffee — Determination of water content — Basic reference method — Amendment 1	ISO/TC 34/SC 15

**NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/ SC 16 DE SISTEMAS DE GESTIÓN DE LA INOCUIDAD ALIMENTARIA**

<b>CÓDIGO</b>	<b>TÍTULO</b>	<b>COMITÉ /SUBCOMITE</b>
<b>ISO 24276:2006</b>	Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — General requirements and definitions	ISO/TC 34/SC 16
<b>ISO 24276:2006 /Amd 1:2013</b>	Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — General requirements and definitions — Amendment 1	ISO/TC 34/SC 16
<b>ISO 22949-1:2021</b>	Molecular biomarker analysis — Methods of analysis for the detection and identification of animal species in food and feed products (nucleotide sequencing-based methods) — Part 1: General requirements	ISO/TC 34/SC 16
<b>ISO 22942-1:2022</b>	Molecular biomarker analysis — Isothermal polymerase chain reaction (isoPCR) methods — Part 1: General requirements	ISO/TC 34/SC 16
<b>ISO 22753:2021</b>	Molecular biomarker analysis — Method for the statistical evaluation of analytical results obtained in testing sub-sampled groups of genetically modified seeds and grains — General requirements	ISO/TC 34/SC 16
<b>ISO 21572:2019</b>	Foodstuffs — Molecular biomarker analysis — Immunochemical methods for the detection and quantification of proteins	ISO/TC 34/SC 16
<b>ISO 21571:2005</b>	Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Nucleic acid extraction	ISO/TC 34/SC 16
<b>ISO 21571:2005 /Amd 1:2013</b>	Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Nucleic acid extraction — Amendment 1	ISO/TC 34/SC 16
<b>ISO 21570:2005</b>	Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Quantitative nucleic acid based methods	ISO/TC 34/SC 16
<b>ISO 21570:2005 /Amd 1:2013</b>	Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Quantitative nucleic acid based methods — Amendment 1	ISO/TC 34/SC 16
<b>ISO 21569:2005</b>	Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Qualitative nucleic acid based methods	ISO/TC 34/SC 16

<b>ISO 21569:2005 /Amd 1:2013</b>	Foodstuffs — Methods of analysis for the detection of genetically modified organisms and derived products — Qualitative nucleic acid based methods — Amendment 1	ISO/TC 34/SC 16
<b>ISO 20813:2019</b>	Molecular biomarker analysis — Methods of analysis for the detection and identification of animal species in foods and food products (nucleic acid-based methods) — General requirements and definitions	ISO/TC 34/SC 16
<b>ISO 17174:2024</b>	Molecular biomarker analysis — DNA barcoding of fish and fish products using defined mitochondrial cytochrome b and cytochrome c oxidase I gene segments	ISO/TC 34/SC 16
<b>ISO 16677-1:2025</b>	Biobanking — Germplasm — Part 1: Agricultural animal species	ISO/TC 34/SC 16
<b>ISO 16578:2022</b>	Molecular biomarker analysis — Requirements for microarray detection of specific nucleic acid sequences	ISO/TC 34/SC 16
<b>ISO 16577:2022</b>	Molecular biomarker analysis — Vocabulary for molecular biomarker analytical methods in agriculture and food production	ISO/TC 34/SC 16
<b>ISO 13495:2013</b>	Foodstuffs — Principles of selection and criteria of validation for varietal identification methods using specific nucleic acid	ISO/TC 34/SC 16
<b>ISO 11781:2025</b>	Molecular biomarker analysis — Requirements and guidance for single-laboratory validation of qualitative real-time polymerase chain reaction (PCR) methods	ISO/TC 34/SC 16
<b>ISO 5354-1:2025</b>	Molecular biomarkers — Detection of DNA in cotton used for textile production — Part 1: Extraction of DNA from cotton, cottonseed and raw materials derived therefrom	ISO/TC 34/SC 16

## **NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/ SC 17 DE CACAO**

<b>CÓDIGO</b>	<b>TÍTULO</b>	<b>COMITÉ /SUBCOMITE</b>
<b>ISO 22005:2007</b>	Traceability in the feed and food chain — General principles and basic requirements for system design and implementation	ISO/TC 34/SC 17
<b>ISO 22003-1:2022</b>	Food safety — Part 1: Requirements for bodies providing audit and certification of food safety management systems	ISO/TC 34/SC 17
<b>ISO 22003-2:2022</b>	Food safety — Part 2: Requirements for bodies providing evaluation and certification of products, processes and services, including an audit of the food safety system	ISO/TC 34/SC 17

<b>ISO 22002-1:2025</b>	Prerequisite programmes on food safety — Part 1: Food manufacturing	ISO/TC 34/SC 17
<b>ISO 22002-2:2025</b>	Prerequisite programmes on food safety — Part 2: Catering	ISO/TC 34/SC 17
<b>ISO 22002-4:2025</b>	Prerequisite programmes on food safety — Part 4: Food packaging manufacturing	ISO/TC 34/SC 17
<b>ISO 22002-5:2025</b>	Prerequisite programmes on food safety — Part 5: Transport and storage	ISO/TC 34/SC 17
<b>ISO 22002-6:2025</b>	Prerequisite programmes on food safety — Part 6: Feed and animal food production	ISO/TC 34/SC 17
<b>ISO 22002-7:2025</b>	Prerequisite programmes on food safety — Part 7: Retail and wholesale	ISO/TC 34/SC 17
<b>ISO 22002-100:2025</b>	Prerequisite programmes on food safety — Part 100: Requirements for the food, feed and packaging supply chain	ISO/TC 34/SC 17
<b>ISO 22000:2018</b>	Food safety management systems — Requirements for any organization in the food chain	ISO/TC 34/SC 17
<b>ISO 22000:2018 /Amd 1:2024</b>	Food safety management systems — Requirements for any organization in the food chain — Amendment 1: Climate action changes	ISO/TC 34/SC 17

## NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/ SC 18 DE PRODUCTOS APÍCOLAS

<b>CÓDIGO</b>	<b>TÍTULO</b>	<b>COMITÉ /SUBCOMITE</b>
<b>ISO 34101-1:2019</b>	Sustainable and traceable cocoa — Part 1: Requirements for cocoa sustainability management systems	ISO/TC 34/SC 18
<b>ISO 34101-1:2019 /Amd 1:2024</b>	Sustainable and traceable cocoa — Part 1: Requirements for cocoa sustainability management systems — Amendment 1: Climate action changes	ISO/TC 34/SC 18
<b>ISO 34101-2:2019</b>	Sustainable and traceable cocoa — Part 2: Requirements for performance (related to economic, social and environmental aspects)	ISO/TC 34/SC 18
<b>ISO 34101-3:2019</b>	Sustainable and traceable cocoa — Part 3: Requirements for traceability	ISO/TC 34/SC 18
<b>ISO 34101-4:2019</b>	Sustainable and traceable cocoa — Part 4: Requirements for certification schemes	ISO/TC 34/SC 18
<b>ISO 2451:2017</b>	Cocoa beans — Specification and quality requirements	ISO/TC 34/SC 18
<b>ISO 2292:2017</b>	Cocoa beans — Sampling	ISO/TC 34/SC 18

## NORMAS ISO PUBLICADAS EN EL SUBCOMITÉ TÉCNICO ISO/TC 34/ SC 19 DE PÉRDIDAS Y DESPERDICIOS DE ALIMENTOS

CÓDIGO	TÍTULO	COMITÉ /SUBCOMITE
<b>ISO 24382:2023</b>	Bee pollen — Specifications	ISO/TC 34/SC 19
<b>ISO 24381:2023</b>	Bee propolis — Specifications	ISO/TC 34/SC 19
<b>ISO 24364:2023</b>	Royal jelly production	ISO/TC 34/SC 19
<b>ISO 12824:2016</b>	Royal jelly — Specifications	ISO/TC 34/SC 19

## LISTAS DE NORMAS ISO EN ESTUDIO

CÓDIGO	TÍTULO	COMITÉ/SUBCOMITE
<b>ISO/CD 23638</b>	Food products — Quality requirements for processed food products for emergency	ISO/TC 34
<b>ISO/TS 34700:2016</b>	Animal welfare management — General requirements and guidance for organizations in the food supply chain	ISO/TC 34
<b>ISO/TS 26030:2019</b>	Social responsibility and sustainable development — Guidance on using ISO 26000:2010 in the food chain	ISO/TC 34
<b>ISO/AWI 25815</b>	Nutrition — Malnutrition Prevention, Detection, and Treatment	ISO/TC 34
<b>ISO/CD 25367</b>	Determination of Relative Molar Sensitivity for quantification of organic compounds in foods based on <sup>1</sup> H qNMR — General requirements	ISO/TC 34
<b>ISO/CD 25351</b>	Principles for production of cell cultured food products	ISO/TC 34
<b>ISO/CD 25134</b>	Vegetable and algae proteins used for food products — Specifications	ISO/TC 34
<b>ISO/TR 23304:2021</b>	Food products — Guidance on how to express vitamins and their vitamers content	ISO/TC 34
<b>ISO/TS 19657:2017</b>	Definitions and technical criteria for food ingredients to be considered as natural	ISO/TC 34
<b>ISO/DIS 16634-1</b>	Food products — Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content — Part 1: Oilseeds and animal feeding stuffs	ISO/TC 34
<b>ISO/CD 21293</b>	Oilseeds — Automated Systematic Mechanical Sampling in a moving stream	ISO/TC 34/SC 2

<b>ISO/DIS 10565</b>	Oilseeds — Simultaneous determination of oil and water contents — Method using pulsed nuclear magnetic resonance spectrometry	ISO/TC 34/SC 2
<b>ISO/DIS 5507</b>	Oilseeds, vegetable oils and fats — Nomenclature	ISO/TC 34/SC 2
<b>ISO/NP 26196</b>	Oilseed, pulse, and cereal meals — Determination of protein solubility index (PSI) in 5 mM hydroxide solution	ISO/TC 34/SC 2
<b>ISO/DTS 21296</b>	Oilseeds — Determination of oil content by the Randall extraction method	ISO/TC 34/SC 2
<b>ISO/CD 21294</b>	Oilseeds — Manual or automatic discontinuous sampling	ISO/TC 34/SC 2
<b>ISO/FDIS 18419</b>	Oilseeds — Application of near infrared spectrometry	ISO/TC 34/SC 2
<b>ISO/TS 12788:2022</b>	Rapeseed — Determination of glucosinolate content — Spectrometric method for total glucosinolates by glucose release	ISO/TC 34/SC 2
<b>ISO/NP 26093</b>	Cili Juice--Specification and test methods	ISO/TC 34/SC 3
<b>ISO/CD 25163</b>	Black garlic-Specification and test methods	ISO/TC 34/SC 3
<b>ISO/DIS 25166</b>	Zhacai (pickled and squeezed vegetables) — Specification and test methods	ISO/TC 34/SC 3
<b>ISO/PWI 25805</b>	Concentrated barberry juice- specifications and test methods	ISO/TC 34/SC 3
<b>ISO/AWI 24333</b>	Cereals and cereal products — Sampling	ISO/TC 34/SC 4
<b>ISO/AWI 25273</b>	Cereals and cereal products — Common wheat ( <i>Triticum aestivum</i> L.) — Determination of alveograph properties of dough at adapted hydration from commercial or test flours and test milling methodology	ISO/TC 34/SC 4
<b>ISO/AWI 26024</b>	Cereals — Rapid detection of mycotoxins content — Lateral flow immunoassay	ISO/TC 34/SC 4
<b>ISO/DIS 21415-2</b>	Wheat and wheat flour — Gluten content — Part 2: Determination of wet gluten and gluten index by mechanical means	ISO/TC 34/SC 4
<b>ISO/DIS 20810</b>	Whole grain — Definition and technical criteria	ISO/TC 34/SC 4
<b>ISO/TR 29263:2021</b>	Cereals and cereal products — Sampling studies	ISO/TC 34/SC 4
<b>ISO/NP 26286</b>	Cereals and cereal products — Rapid determination of cadmium content — Solid sampling electrothermal vaporization atomic absorption spectrometry	ISO/TC 34/SC 4
<b>ISO/NP 26280</b>	Cereals — Rapid simultaneous determination of lead and cadmium content — Anodic stripping voltammetry method with screen printing electrode	ISO/TC 34/SC 4
<b>ISO/AWI 25776</b>	Cereals and pulses — Determination of cyanide — Gas chromatography (GC) method	ISO/TC 34/SC 4

<b>ISO/PWI 17718</b>	Wholemeal and flour from wheat ( <i>Triticum aestivum</i> L.) — Determination of rheological behaviour as a function of mixing and temperature increase	ISO/TC 34/SC 4
<b>ISO/DIS 16634-2</b>	Food products — Determination of the total nitrogen content by combustion according to the Dumas principle and calculation of the crude protein content — Part 2: Cereals, pulses and cereal coproducts	ISO/TC 34/SC 4
<b>ISO/PWI 16002</b>	Stored cereal grains and pulses — Guidance on the detection of infestation by live invertebrates by trapping	ISO/TC 34/SC 4
<b>ISO/PWI 14864</b>	Rice — Evaluation of gelatinization time of kernels during cooking	ISO/TC 34/SC 4
<b>ISO/AWI 11746-2</b>	Rice — Determination of biometric characteristics of kernels — Part 2: image analysis method	ISO/TC 34/SC 4
<b>ISO/PWI 7305</b>	Milled cereal products — Determination of fat acidity	ISO/TC 34/SC 4
<b>ISO/AWI 6647-1</b>	Rice — Determination of amylose content — Part 1: Spectrophotometric method with a defatting procedure by methanol and with calibration solutions of potato amylose and waxy rice amylopectin	ISO/TC 34/SC 4
<b>ISO/AWI 6647-2</b>	Rice — Determination of amylose content — Part 2: Spectrophotometric routine method without defatting procedure and with calibration from rice standards	ISO/TC 34/SC 4
<b>ISO/CD 6322-1</b>	Storage of cereals and pulses — Part 1: General recommendations for the keeping of cereals	ISO/TC 34/SC 4
<b>ISO/FDIS 5530-1</b>	Wheat flour — Physical characteristics of doughs — Part 1: Determination of water absorption and rheological properties using a farinograph	ISO/TC 34/SC 4
<b>ISO/CD 5527</b>	Cereals — Vocabulary	ISO/TC 34/SC 4
<b>ISO/PWI 4174</b>	Cereals, oilseeds and pulses — Measurement of unit pressure loss in one-dimensional air flow through bulk grain	ISO/TC 34/SC 4
<b>ISO/PWI 2164</b>	Cereals and pulses — Determination of cyanide	ISO/TC 34/SC 4
<b>ISO/CD 605</b>	Pulses — Determination of the impurities — Test methods on a laboratory sample	ISO/TC 34/SC 4
<b>ISO/PWI 520</b>	Cereals and pulses — Determination of the mass of 1 000 grains	ISO/TC 34/SC 4
<b>ISO/DIS 9877</b>	Milk and milk products — Determination of ash	ISO/TC 34/SC 5
<b>ISO/NP TS 26109</b>	Milk and milk products — Guidelines for the validation of (semi-)quantitative screening methods for the detection of aflatoxin M1	ISO/TC 34/SC 5
<b>ISO/NP 26108</b>	Ice cream — Determination of melting resistance of ice cream	ISO/TC 34/SC 5
<b>ISO/CD 24191.3</b>	Milk and milk products — Quantification of free fatty acids — Capillary gas chromatographic method	ISO/TC 34/SC 5

<b>ISO/CD 24141</b>	Milk and milk products - General requirements for the harmonization and simplification of the use and interpretation of certificate of analysis for standards of veterinary medicines	ISO/TC 34/SC 5
<b>ISO/CD TS 27265</b>	Heat-processed milk and dried milk products — Enumeration of thermoresistant spores of thermophilic bacteria	ISO/TC 34/SC 5
<b>ISO/TS 27265:2009</b>	Dried milk — Enumeration of the specially thermoresistant spores of thermophilic bacteria	ISO/TC 34/SC 5
<b>ISO/TS 27106:2009</b>	Cheese — Determination of nisin A content by LC-MS and LC-MS-MS	ISO/TC 34/SC 5
<b>ISO/TS 26844:2006</b>	Milk and milk products — Determination of antimicrobial residues — Tube diffusion test	ISO/TC 34/SC 5
<b>ISO/CD 26323</b>	Milk products — Determination of the acidification activity of dairy cultures by continuous pH measurement (CpH)	ISO/TC 34/SC 5
<b>ISO/PWI 26141</b>	Milk products - Determination of dairy protein hydrolysates	ISO/TC 34/SC 5
<b>ISO/PWI 26140</b>	Milk and milk products – Determination of pH	ISO/TC 34/SC 5
<b>ISO/PWI 26130</b>	Milk and milk products - Screening method for veterinary drug residues by LC-MS/MS	ISO/TC 34/SC 5
<b>ISO/PWI 25859</b>	Milk and milk products — Enumeration of thermophilic microorganisms	ISO/TC 34/SC 5
<b>ISO/PWI 24736</b>	Milk, milk products and infant formula — Determination of phospholipids	ISO/TC 34/SC 5
<b>ISO/PWI 24696</b>	Milk, milk products and infant formula — Determination of added fluoride	ISO/TC 34/SC 5
<b>ISO/PWI 24694</b>	Milk and milk products, infant formula and adult nutritionals — Determination of A1 and A2 type beta-casein	ISO/TC 34/SC 5
<b>ISO/PWI 24693</b>	Milk and milk products — Determination of lactoferrin	ISO/TC 34/SC 5
<b>ISO/PWI 24692</b>	Milk and milk products — Determination of lactose in low or no lactose products	ISO/TC 34/SC 5
<b>ISO/PWI 24691</b>	Milk and milk products — Differential quantification of microbial species by flow cytometry	ISO/TC 34/SC 5
<b>ISO/DIS 24223</b>	Milk and milk products — Guidance on sample preparation for physical and chemical testing	ISO/TC 34/SC 5
<b>ISO/DIS 24167</b>	Milk and milk products — In vitro digestion protocol for the determination of protein digestibility and in vitro digestible indispensable amino acid score (DIAAS)	ISO/TC 34/SC 5
<b>ISO/TS 23758:2021</b>	Guidelines for the validation of qualitative screening methods for the detection of residues of veterinary drugs in milk and milk products	ISO/TC 34/SC 5
<b>ISO/CD 22113</b>	Milk and milk products — Determination of the titratable acidity of milk fat	ISO/TC 34/SC 5
<b>ISO/TS 22113:2012</b>	Milk and milk products — Determination of the titratable acidity of milk fat	ISO/TC 34/SC 5
<b>ISO/DIS 20649</b>	Infant formula and adult nutritionals — Determination of chromium, selenium and molybdenum — Inductively coupled plasma mass spectrometry (ICP-MS)	ISO/TC 34/SC 5

<b>ISO/DIS 20647</b>	Infant formula and adult nutritionals — Determination of total iodine — Inductively coupled plasma mass spectrometry (ICP-MS)	ISO/TC 34/SC 5
<b>ISO/TS 19046-1:2017</b>	Cheese — Determination of propionic acid level by chromatography — Part 1: Method by gas chromatography	ISO/TC 34/SC 5
<b>ISO/TS 19046-2:2017</b>	Cheese — Determination of propionic acid level by chromatography — Part 2: Method by ion exchange chromatography	ISO/TC 34/SC 5
<b>ISO/TS 18083:2013</b>	Processed cheese products — Calculation of content of added phosphate expressed as phosphorus	ISO/TC 34/SC 5
<b>ISO/CD 17997-1</b>	Milk — Determination of casein-nitrogen content — Part 1: Indirect method (Reference method)	ISO/TC 34/SC 5
<b>ISO/TS 17996:2023</b>	Cheese — Determination of rheological properties by uniaxial compression at constant displacement rate	ISO/TC 34/SC 5
<b>ISO/PWI 17792</b>	Milk, milk products and mesophilic starter cultures — Enumeration of citrate-fermenting lactic acid bacteria — Colony-count technique	ISO/TC 34/SC 5
<b>ISO/TS 17758:2014</b>	Instant dried milk — Determination of the dispersibility and wettability	ISO/TC 34/SC 5
<b>ISO/TS 17193:2011</b>	Milk — Determination of the lactoperoxidase activity — Photometric method (Reference method)	ISO/TC 34/SC 5
<b>ISO/FDIS 16958</b>	Milk, milk products, infant formula and adult nutritionals — Determination of fatty acids composition — Capillary gas chromatographic method	ISO/TC 34/SC 5
<b>ISO/TS 15495:2010</b>	Milk, milk products and infant formulae — Guidelines for the quantitative determination of melamine and cyanuric acid by LC-MS/MS	ISO/TC 34/SC 5
<b>ISO/CD 13366-1</b>	Milk — Enumeration of somatic cells — Part 1: Microscopic method (Reference method)	ISO/TC 34/SC 5
<b>ISO/CD 13366-2</b>	Milk — Enumeration of somatic cells — Part 2: Flow cytometry method	ISO/TC 34/SC 5
<b>ISO/TS 11869:2012</b>	Fermented milks — Determination of titratable acidity — Potentiometric method	ISO/TC 34/SC 5
<b>ISO/TS 11059</b>	Milk and milk products — Method for the enumeration of <i>Pseudomonas spp.</i>	ISO/TC 34/SC 5
<b>ISO/TS 11059:2009</b>	Milk and milk products — Method for the enumeration of <i>Pseudomonas spp.</i>	ISO/TC 34/SC 5
<b>ISO/CD 10932</b>	Milk and milk products — Determination of the minimal inhibitory concentration (MIC) of antibiotics applicable to bifidobacteria, non-enterococcal lactic acid bacteria (LAB) and propionibacteria	ISO/TC 34/SC 5
<b>ISO/TS 9941:2005</b>	Milk and canned evaporated milk — Determination of tin content — Spectrometric method	ISO/TC 34/SC 5
<b>ISO/DIS 8553</b>	Milk — Enumeration of microorganisms — Plate-loop technique at 30 °C	ISO/TC 34/SC 5

<b>ISO/CD 8262</b>	Milk products and milk-based foods — Determination of fat content by the Weibull-Berntrop gravimetric method (Reference method)	ISO/TC 34/SC 5
<b>ISO/FDIS 7889</b>	Yoghurt — Enumeration of characteristic microorganisms — Colony-count technique	ISO/TC 34/SC 5
<b>ISO/TS 6733:2006</b>	Milk and milk products — Determination of lead content — Graphite furnace atomic absorption spectrometric method	ISO/TC 34/SC 5
<b>ISO/DIS 5739</b>	Caseins and caseinates — Determination of contents of scorched particles and of extraneous matter	ISO/TC 34/SC 5
<b>ISO/AWI 5544</b>	Caseins — Determination of " fixed ash " (Reference method)	ISO/TC 34/SC 5
<b>ISO/TS 4985:2023</b>	Milk and milk products — Determination of alkaline phosphatase activity — Fluorimetric microplate method	ISO/TC 34/SC 5
<b>ISO/TS 2963:2006</b>	Cheese and processed cheese products — Determination of citric acid content — Enzymatic method	ISO/TC 34/SC 5
<b>ISO/NP 17647</b>	Meat and meat products — Identification of nine animal and plant derived components — Liquid chromatography tandem mass spectrometry (LC-MS/MS) method	ISO/TC 34/SC 6
<b>ISO/NP 17644</b>	Determination of paralytic shellfish toxins in bivalve mollusks — High performance liquid chromatography tandem mass spectrometry (HPLC-MS/MS) method	ISO/TC 34/SC 6
<b>ISO/WD 25349</b>	Meat, fish and their products — Determination of arsenic, cadmium, chromium, lead, and mercury content — ICP-MS method	ISO/TC 34/SC 6
<b>ISO/WD 25350</b>	Meat, fish and their products — Determination of Sorbic acid content — High performance liquid chromatography method	ISO/TC 34/SC 6
<b>ISO/WD 25348</b>	Determination of clenbuterol and ractopamine residues in meat—Liquid chromatography-tandem mass spectrometry (LC-MS/MS) method	ISO/TC 34/SC 6
<b>ISO/WD 25342</b>	Fish and aquatic products-Determination of methylmercury-Liquid chromatography-Atomic fluorescence spectrometry method	ISO/TC 34/SC 6
<b>ISO/WD 24105</b>	Meat and meat products — Determination of hydroxyproline content — High performance liquid chromatography method	ISO/TC 34/SC 6
<b>ISO/DIS 23883</b>	Meat, fish and their products — Determination of fluoroquinolone residue content — High performance liquid chromatography-tandem mass spectrometry method	ISO/TC 34/SC 6
<b>ISO/DIS 23851</b>	Determination of marker residues of nicarbazin in chicken tissue and eggs — Liquid chromatography tandem mass spectrometry method	ISO/TC 34/SC 6
<b>ISO/NP 26269</b>	Edible bird's nest--Specification	ISO/TC 34/SC 6

<b>ISO/NP 26260</b>	Dried sea cucumber--Specification	ISO/TC 34/SC 6
<b>ISO/NP 26152</b>	Fish--Determination of K-value, ATP metabolites-based freshness index of fish--High Performance Liquid Chromatography (HPLC) method	ISO/TC 34/SC 6
<b>ISO/CD 25396</b>	Operating procedures of duck slaughtering	ISO/TC 34/SC 6
<b>ISO/CD 24104</b>	Meat, fish and their products — Determination of sulfite (sulphite) content — Acid-base titration method	ISO/TC 34/SC 6
<b>ISO/DIS 23822</b>	Eggs and egg products — Determination of nitroimidazole residues — Liquid chromatography-tandem mass spectrometry method	ISO/TC 34/SC 6
<b>ISO/FDIS 19643</b>	Meat and meat products — Determination of nitrite and nitrate content — Continuous flow analysis (CFA) method	ISO/TC 34/SC 6
<b>ISO/FDIS 19615</b>	Meat and fish products — Determination of total volatile basic nitrogen — Semi-micro nitrogen determination method	ISO/TC 34/SC 6
<b>ISO/DIS 7928-1</b>	Savory — Specification — Part 1: Winter savory ( <i>Satureja montana Linnaeus</i> )	ISO/TC 34/SC 7
<b>ISO/DIS 7928-2</b>	Savory — Specification — Part 2: Summer savory ( <i>Satureja hortensis Linnaeus</i> )	ISO/TC 34/SC 7
<b>ISO/DIS 6754</b>	Dried thyme ( <i>Thymus vulgaris L.</i> ) — Specification	ISO/TC 34/SC 7
<b>ISO/DIS 2825</b>	Spices and condiments — Preparation of a ground sample for analysis	ISO/TC 34/SC 7
<b>ISO/DIS 959-1</b>	Pepper ( <i>Piper nigrum L.</i> ), whole or ground — Specification — Part 1: Black pepper	ISO/TC 34/SC 7
<b>ISO/DIS 959-2</b>	Pepper ( <i>Piper nigrum L.</i> ), whole or ground — Specification — Part 2: White pepper	ISO/TC 34/SC 7
<b>ISO/AWI 5565-2</b>	Vanilla [ <i>Vanilla fragrans (Salisbury) Ames</i> ] — Part 2: Test methods	ISO/TC 34/SC 7
<b>ISO/DIS 11027</b>	Pepper and pepper oleoresins — Determination of piperine content — Method using high-performance liquid chromatography	ISO/TC 34/SC 7
<b>ISO/AWI 7377</b>	Juniper berries ( <i>Juniperus communis Linnaeus</i> ) — Specification	ISO/TC 34/SC 7
<b>ISO/AWI 6575</b>	Fenugreek, whole or ground (powdered) — Specification	ISO/TC 34/SC 7
<b>ISO/AWI 2255</b>	Coriander ( <i>Coriandrum sativum L.</i> ), whole or ground (powdered) — Specification	ISO/TC 34/SC 7
<b>ISO/AWI 2254</b>	Cloves, whole and ground (powdered) — Specification	ISO/TC 34/SC 7
<b>ISO/AWI 882-2</b>	Cardamom ( <i>Elettaria cardamomum (Linnaeus) Maton var. minuscula Burkill</i> ) — Specification — Part 2: Seeds	ISO/TC 34/SC 7
<b>ISO/AWI 25846</b>	Spices and condiments — Dried Zanthoxyli Pericarpium — Specifications	ISO/TC 34/SC 7
<b>ISO/AWI 25261</b>	Lemongrass ( <i>Cymbopogon citratus L.</i> ), whole and ground — Specification	ISO/TC 34/SC 7

<b>ISO/DIS 5565-1</b>	Vanilla [ <i>Vanilla fragrans (Salisbury) Ames, syn. Vanilla planifolia Andrews and Vanilla x tahitensis JW Moore</i> ] — Part 1: Specification	ISO/TC 34/SC 7
<b>ISO/AWI 25843</b>	Spices and Condiments — Determination of Sudan I, II, III & IV, Sudan Red 7B, Sudan Orange G, Para Red, Rhodamine B and Butter Yellow using LC-MS/MS	ISO/TC 34/SC 7
<b>ISO/DIS 7926</b>	Dehydrated tarragon ( <i>Artemisia dracunculus</i> Linnaeus) whole, cut leaves and powder — Specification	ISO/TC 34/SC 7
<b>ISO/CD 7925</b>	Dried oregano ( <i>Origanum vulgare</i> L.) — Whole or ground leaves — Specification	ISO/TC 34/SC 7
<b>ISO/CD 7543-2</b>	Chillies and chilli oleoresins — Determination of total capsaicinoid content — Part 2: Method using high-performance liquid chromatography	ISO/TC 34/SC 7
<b>ISO/AWI 6576</b>	Laurel ( <i>Laurus nobilis</i> L.) — Whole and ground leaves — Specification	ISO/TC 34/SC 7
<b>ISO/CD 6538</b>	Cassia, Chinese type, Indonesian type and Vietnamese type [ <i>Cinnamomum aromaticum</i> (Nees) syn. <i>Cinnamomum cassia</i> (Nees) ex Blume, <i>Cinnamomum burmanii</i> (C.G. Nees) Blume and <i>Cinnamomum loureirii</i> Nees] — Specification	ISO/TC 34/SC 7
<b>ISO/CD 5562</b>	Turmeric, whole or ground (powdered) — Specification	ISO/TC 34/SC 7
<b>ISO/CD 2253</b>	Curry powder — Specification	ISO/TC 34/SC 7
<b>ISO/DIS 973</b>	Pimento (allspice) [ <i>Pimenta dioica</i> (L.) Merr.], whole or ground — Specification	ISO/TC 34/SC 7
<b>ISO/AWI 882-1</b>	Cardamom ( <i>Elettaria cardamomum</i> (Linnaeus) Maton var. <i>minuscula</i> Burkill) — Specification — Part 1: Whole capsules	ISO/TC 34/SC 7
<b>ISO/PWI 20254</b>	Method for determination of anthocyanins in tea	ISO/TC 34/SC 8
<b>ISO/PWI 19563</b>	Determination of theanine in tea and instant tea in solid form using high-performance liquid chromatography	ISO/TC 34/SC 8
<b>ISO/DIS 20680</b>	White tea — Definition and basic requirements	ISO/TC 34/SC 8
<b>ISO/NP 22173</b>	Jasmine tea — definition and basic requirements	ISO/TC 34/SC 8
<b>ISO/TR 21380:2022</b>	Matcha tea — Definition and characteristics	ISO/TC 34/SC 8
<b>ISO/TR 12591:2013</b>	White tea — Definition	ISO/TC 34/SC 8
<b>ISO/PWI 7820</b>	Determination of chlorophyll content of green tea — Spectrometric method	ISO/TC 34/SC 8
<b>ISO/AWI 6078</b>	Black tea — Vocabulary	ISO/TC 34/SC 8
<b>ISO/TS 5617:2025</b>	Tea — Classification by chemical composition	ISO/TC 34/SC 8

<b>ISO/NP 25792</b>	Microbiology of the food chain — detection of hepatitis E virus in meat, liver, meat products and liver products, using real-time RT-PCR	ISO/TC 34/SC 9
<b>ISO/DIS 11133</b>	Microbiology of the food chain, animal feed and water — Preparation, production, storage and performance testing of culture media and reagents	ISO/TC 34/SC 9
<b>ISO/AWI 25793-1</b>	Microbiology of the Food Chain — Detection of antimicrobial resistance genes and mutations — Part 1: Resistance determinants in bacteria	ISO/TC 34/SC 9
<b>ISO/CD 21722</b>	Microbiology of the food chain — Horizontal method for enumeration of enterococci	ISO/TC 34/SC 9
<b>ISO/CD 21527</b>	Microbiology of the food chain — Horizontal method for the enumeration of yeasts and moulds	ISO/TC 34/SC 9
<b>ISO/DIS 13136-1</b>	Microbiology of the food chain — Detection, isolation and characterization of Shiga toxin-producing <i>Escherichia coli</i> (STEC) — Part 1: Horizontal method for the detection and isolation of Shiga toxin-producing <i>Escherichia coli</i> (STEC)	ISO/TC 34/SC 9
<b>ISO/DIS 13136-2</b>	Microbiology of the food chain — Detection, isolation and characterization of Shiga toxin-producing <i>Escherichia coli</i> (STEC) — Part 2: Horizontal method for the characterization of Shiga toxin-producing <i>Escherichia coli</i> (STEC) isolates	ISO/TC 34/SC 9
<b>ISO/AWI 16140-8</b>	Microbiology of the food chain — Method validation — Part 8: Protocol for the validation of alternative methods against a reference method for viruses or parasites	ISO/TC 34/SC 9
<b>ISO/NP 27205</b>	Microbiology of the food chain — Food and feed cultures — Standard of identity	ISO/TC 34/SC 9
<b>ISO/FDIS 24914</b>	Microbiology of the food chain — Loop-mediated isothermal amplification (LAMP) for the detection of microorganisms and associated genetic markers — General requirements and definitions	ISO/TC 34/SC 9
<b>ISO/PWI 22964</b>	Microbiology of the food chain — Horizontal method for the detection of <i>Cronobacter</i> spp.	ISO/TC 34/SC 9
<b>ISO/AWI 22118</b>	Microbiology of food and animal feeding stuffs — Polymerase chain reaction (PCR) for the detection and quantification of food-borne pathogens — Performance characteristics	ISO/TC 34/SC 9
<b>ISO/TS 21872-2:2020</b>	Microbiology of the food chain — Horizontal method for the determination of <i>Vibrio</i> spp. — Part 2: Enumeration of total and potentially enteropathogenic <i>Vibrio parahaemolyticus</i> in seafood using nucleic acid hybridization	ISO/TC 34/SC 9
<b>ISO/PWI 21528-1</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of Enterobacteriaceae — Part 1: Detection of Enterobacteriaceae	ISO/TC 34/SC 9

<b>ISO/PWI 21528-2</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of Enterobacteriaceae — Part 2: Colony-count technique	ISO/TC 34/SC 9
<b>ISO/PWI 21528-3</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of Enterobacteriaceae — Part 3: Enumeration by most probable number technique.	ISO/TC 34/SC 9
<b>ISO/PWI 20976-1</b>	Microbiology of the food chain — Requirements and guidelines for conducting challenge tests of food and feed products — Part 1: Challenge tests to study growth potential, lag time and maximum growth rate	ISO/TC 34/SC 9
<b>ISO/PWI 20796</b>	Microbiology of the food chain – Method for the detection of Clostridium botulinum toxins (A, B, E, F) in food, based on immunological method	ISO/TC 34/SC 9
<b>ISO/TS 18867:2015</b>	Microbiology of the food chain — Polymerase chain reaction (PCR) for the detection of food-borne pathogens — Detection of pathogenic Yersinia enterocolitica and Yersinia pseudotuberculosis	ISO/TC 34/SC 9
<b>ISO/TS 17919:2013</b>	Microbiology of the food chain — Polymerase chain reaction (PCR) for the detection of food-borne pathogens — Detection of botulinum type A, B, E and F neurotoxin-producing clostridia	ISO/TC 34/SC 9
<b>ISO/PWI 17728</b>	Microbiology of the food chain — Sampling techniques for microbiological analysis of food and feed samples	ISO/TC 34/SC 9
<b>ISO/TS 17728:2015</b>	Microbiology of the food chain — Sampling techniques for microbiological analysis of food and feed samples	ISO/TC 34/SC 9
<b>ISO/PWI 16140-1</b>	Microbiology of the food chain — Method validation — Part 1: Vocabulary	ISO/TC 34/SC 9
<b>ISO/PWI 16140-2</b>	Microbiology of the food chain — Method validation — Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method	ISO/TC 34/SC 9
<b>ISO/PWI 16140-9</b>	Microbiology of the food chain – Method validation — Part 9: Protocol for the validation of alternative methods for preformed bacterial toxins and biogenic amines in food intended for human consumption	ISO/TC 34/SC 9
<b>ISO/PWI TS 15213-3</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of <i>Clostridium spp.</i> — Part 3: Detection of <i>Clostridium perfringens</i>	ISO/TC 34/SC 9
<b>ISO/TS 15213-3:2024</b>	Microbiology of the food chain — Horizontal method for the detection and enumeration of <i>Clostridium</i> spp. — Part 3: Detection of <i>Clostridium perfringens</i>	ISO/TC 34/SC 9
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<b>ISO/PWI 13559</b>	Butter, fermented milks and fresh cheese — Enumeration of contaminating microorganisms — Colony-count technique at 30 degrees C	ISO/TC 34/SC 9
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<b>ISO/PWI 6887-1</b>	Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 1: General rules for the preparation of the initial suspension and decimal dilutions	ISO/TC 34/SC 9
<b>ISO/PWI 6887-3</b>	Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 3: Specific rules for the preparation of fish and fishery products	ISO/TC 34/SC 9
<b>ISO/PWI 6887-4</b>	Microbiology of the food chain — Preparation of test samples, initial suspension and decimal dilutions for microbiological examination — Part 4: Specific rules for the preparation of miscellaneous products	ISO/TC 34/SC 9
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<b>ISO/PWI TS 17383</b>	Determination of the triacylglycerol composition of fats and oils — Determination by capillary gas chromatography	ISO/TC 34/SC 11
<b>ISO/TS 17383:2014</b>	Determination of the triacylglycerol composition of fats and oils — Determination by capillary gas chromatography	ISO/TC 34/SC 11
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<b>ISO/DIS 21569-1</b>	Horizontal methods for molecular biomarker analysis — Methods of analysis for the detection of genetically modified organisms and derived products — Part 1: Qualitative nucleic acid based methods	ISO/TC 34/SC 16

<b>ISO/TS 21569-2:2021</b>	Molecular biomarker analysis — Methods of analysis for the detection of genetically modified organisms and derived products — Part 2: Construct-specific real-time PCR method for detection of event FP967 in linseed and linseed products	ISO/TC 34/SC 16
<b>ISO/TS 21569-3:2020</b>	Horizontal methods for molecular biomarker analysis — Methods of analysis for the detection of genetically modified organisms and derived products — Part 3: Construct-specific real-time PCR method for detection of P35S-pat-sequence for screening for genetically modified organisms	ISO/TC 34/SC 16
<b>ISO/TS 21569-4:2016</b>	Horizontal methods for molecular biomarker analysis — Methods of analysis for the detection of genetically modified organisms and derived products — Part 4: Real-time PCR based screening methods for the detection of the P-nos and P-nos-nptII DNA sequences	ISO/TC 34/SC 16
<b>ISO/TS 21569-5:2016</b>	Horizontal methods for molecular biomarker analysis — Methods of analysis for the detection of genetically modified organisms and derived products — Part 5: Real-time PCR based screening method for the detection of the FMV promoter (P-FMV) DNA sequence	ISO/TC 34/SC 16
<b>ISO/DTS 21569-6</b>	Horizontal methods for molecular biomarker analysis — Methods of analysis for the detection of genetically modified organisms and derived products — Part 6: Real-time PCR based screening methods for the detection of <i>cry1Ab/Ac</i> and <i>Pubi-cry</i> DNA sequences	ISO/TC 34/SC 16
<b>ISO/TS 21569-6:2016</b>	Horizontal methods for molecular biomarker analysis — Methods of analysis for the detection of genetically modified organisms and derived products — Part 6: Real-time PCR based screening methods for the detection of <i>cry1Ab/Ac</i> and <i>Pubi-cry</i> DNA sequences	ISO/TC 34/SC 16
<b>ISO/TS 21569-7:2022</b>	Horizontal methods for molecular biomarker analysis — Methods of analysis for the detection of genetically modified organisms and derived products — Part 7: Real-time PCR based methods for the detection of CaMV and <i>Agrobacterium Ti-plasmid</i> derived DNA sequences	ISO/TC 34/SC 16
<b>ISO/TS 21569-8:2025</b>	Horizontal methods for molecular biomarker analysis — Methods of analysis for the detection of genetically modified organisms and derived products — Part 8: DNA extraction from alfalfa seeds and real-time PCR based detection methods for genetically modified alfalfa events J101, J163 and KK179	ISO/TC 34/SC 16
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<b>ISO/DTS 21569-10</b>	Horizontal methods for molecular biomarker analysis — Methods of analysis for the detection of genetically modified organisms and derived products — Part 10: Construct- and event-specific detection methods for genetically modified salmon expressing CS-GHc2 growth hormone	ISO/TC 34/SC 16
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<b>ISO/TS 20224-7:2020</b>	Molecular biomarker analysis — Detection of animal-derived materials in foodstuffs and feedstuffs by real-time PCR — Part 7: Donkey DNA detection method	ISO/TC 34/SC 16
<b>ISO/TS 20224-8:2022</b>	Molecular biomarker analysis — Detection of animal-derived materials in foodstuffs and feedstuffs by real-time PCR — Part 8: Turkey DNA detection method	ISO/TC 34/SC 16
<b>ISO/TS 20224-9:2022</b>	Molecular biomarker analysis — Detection of animal-derived materials in foodstuffs and feedstuffs by real-time PCR — Part 9: Goose DNA detection method	ISO/TC 34/SC 16
<b>ISO/TS 20224-10:2024</b>	Molecular biomarker analysis — Detection of animal-derived materials in foodstuffs and feedstuffs by real-time PCR — Part 10: Duck DNA detection method	ISO/TC 34/SC 16
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